Chocolate Flop

1 cup chocolate chips, melted
⅔ cup butter, softened
¾ cup sugar
3 eggs, separated
1 tsp vanilla extract
½ tsp salt
¾ cup flour
¼ cup milk

Shiny Chocolate Glaze:
3 Tbsp butter
2 Tbsp light corn syrup
1 Tbsp water
1 cup chocolate chips

Preheat oven to 350. Grease a 9" springform pan.

In a large mixer bowl beat sugar and butter until creamy.
Beat in melted chocolate, egg yolks, vanilla extract, and salt.
Gradually beat in flour and milk.

In small mixer bowl beat egg whites until stiff peaks form.
Fold into chocolate mixture.
Spread in prepared pan.

Bake 25-30 minutes or until baked.
Cool 10 minutes; remove from pan.
Cool completely.
Pour Shiny Chocolate Glaze over cake covering top and sides.

Shiny Chocolate Glaze
In small saucepan combine butter, corn syrup, and water.
Stirring constantly bring just to a boil over low heat.
Remove from heat.
Stir in chocolate chips until smooth.
Cool to room temperature.