



Molten Chocolate Cakes

Makes 4 mini cakes; recipe can be doubled. Batter can be made up to 2 days ahead and baked just before serving.

- 4 oz. (approx. $\frac{3}{4}$ cup) good-quality bittersweet chocolate chips, such as Ghirardelli
- 6 tablespoons (3 oz. or $\frac{3}{4}$ stick) unsalted butter, plus extra for greasing ramekins
- $\frac{1}{4}$ cup granulated sugar
- 2 large eggs
- $\frac{1}{4}$ cup all-purpose flour
- Vanilla ice cream for serving (such as Haagen-Dazs)

In the top of a double boiler or bowl set over (not in) hot water, combine chocolate, butter and sugar until just melted; whisk smooth. Remove chocolate mixture from heat (lift bowl off of double boiler) and set aside.

Using softened butter, generously grease four 4-oz. ramekins or Pyrex custard cups (available in the bakeware section of many supermarkets).

Crack eggs into a small bowl and whisk. Add beaten eggs to cooled chocolate mixture and whisk until smooth. Add flour and whisk to incorporate.

Distribute chocolate batter evenly among the four dishes. (A spring-release ice cream scooper can help with this.) Set filled dishes onto a baking sheet. *Cakes can be made up to this point and kept in the refrigerator (covered with plastic wrap) until ready to bake. Remove from refrigerator at least 30 minutes prior to baking; better if they're out on the counter for a few hours. Also note, you may need to add an extra minute or two to the baking time if the cakes have been refrigerated.*

Heat oven to 400°F. Bake cakes for exactly 12 minutes. (Thick-sided ramekins may require an additional 1-2 minutes.) The sides of the cakes should be set but the centers should still be soft. If the edges are not set, bake for another minute or two, but **do not overbake**.

With a paring knife, cut around edges of cakes to help them release from the ramekins. Wearing rubber gloves, carefully invert the cakes onto dessert plates. Serve immediately with a scoop of vanilla ice cream.

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