



# Chocolate Molten Cake

Makes 4 cakes ~ \$8.95 (\$2.24 per serving)

## Ingredients

- 8 oz. bittersweet chocolate
- 8 oz. butter
- 3 oz. egg yolks
- 5 whole eggs
- 5 oz. sugar
- 4 oz. all-purpose flour (sifted)

## Directions

1. In a water bath, melt the chocolate and butter together. Set aside once chocolate is melted.
2. Using an electric mixer, combine the yolks, eggs and sugar and beat for 5 minutes or until it triples in volume.
3. Once the egg mixture has reached its peak, lower the mixer to 2nd speed and pour in the chocolate butter mixture and mix until well incorporated, scraping the bowl down.
4. Last, add the already sifted flour and mix just until incorporated.
5. Pour mix to sugared ramekins or aluminum tin molds (4 oz. or 2 oz.) 3/4 full
6. Bake at 350°F for 8 minutes or until set but still jiggles in the center.

*Recipe courtesy of Andrew Cooper, Four Seasons Resort Rancho Encantado*

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