

Chocolate Molten Cakes

Makes 8 individual cakes

1/4 cup heavy cream
6 ounces milk chocolate chips
2 sticks unsalted butter
1 3/4 cups semi-sweet chocolate chips
6 large eggs
1/4 cup plus 2 tablespoons granulated sugar
1/2 cup bread flour
Cooking spray

Special Equipment: 8 (6-ounce) ramekins or silicone baking cups

In a small saucepan, scald the heavy cream over medium-low heat. Remove the saucepan from the heat and stir in the milk chocolate chips until smooth. Pour the chocolate mixture into a small bowl and chill in the refrigerator until cold. Once cold, scoop out small balls of chocolate (about 2 teaspoons in size) and place them on a small baking sheet. Put the chocolate truffles in the freezer for at least 20 minutes.

Preheat the oven to 350 degrees and generously spray each ramekin with cooking spray. Place prepared ramekins on a large baking sheet.

In a small saucepan, melt the butter and semi-sweet chocolate chips over medium-low heat stirring constantly until the mixture is smooth. Remove from the heat. In a medium bowl, beat the eggs and sugar until combined. Fold in the chocolate-butter mixture and then fold in the bread flour. Fill each ramekin 3/4s of the way full.

Bake the cakes on the baking sheet for 10 minutes or until they are just set. Remove the cakes from the oven and gently push the frozen chocolate truffles into the center of each cake making sure the batter covers the balls. Return the cakes to the oven and bake until the tops of the cake are set, about 5 to 10 minutes longer. Remove the cakes from the oven and allow the cakes to cool for 2 minutes before turning the cakes out onto a plate. Serve immediately.

To prepare in advance, assemble as directed filling each ramekin 3/4s of the way full. Cover with plastic wrap and refrigerate cakes at this time. Keep your chocolate truffles in the freezer. When ready to bake, preheat the oven to 350 degrees. Use a spoon to scoop out the center of each chocolate cake (it will be very thick) and place a frozen chocolate truffle in the center. Cover with the cake batter (this will be tricky and won't look very good - don't be alarmed!). Bake for 18 minutes until cakes are just set and chocolate truffles have melted. Allow to cool for 2 minutes then gently turn cake onto a dessert plate to serve.

This recipe came from Minced blog (www.mincedblog.com).