

featured recipe



Molten Chocolate Cake

5 oz. bittersweet or semi-sweet chocolate, chopped	3 large eggs
10 T (1 1/4 sticks) unsalted butter	3 large egg yolks
	1 1/2 cups powdered sugar
	1/2 cup flour

Make it for your valentine!

Directions:

Preheat oven to 450 degrees. Butter six 3/4 cup soufflé dishes. Melt chocolate and butter together in a glass bowl in the microwave on defrost setting. Cool slightly. Whisk eggs and egg yolks in large bowl to blend. Sift flour and sugar into the egg mixture, whisk together, then whisk in chocolate mixture. Pour batter into dishes, dividing equally. Cakes can either be cooked immediately or covered and refrigerated for up to a day. Bake cakes until sides are set but center remains soft and runny, about 11 minutes or up to 14 minutes for batter that was refrigerated. Run small knife around cakes to loosen. Immediately turn cakes out onto plate.