

CHOCOLATE MOLTEN CAKE

(Recipe courtesy Wolfgang Puck, 2000)

Yield: Serves 8

8 4-ounce disposable aluminum cups

Melted butter, for brushing

5 ounces bittersweet chocolate, cut into chunks

5 ounces unsalted butter

3 eggs

3 egg yolks

1/4 cup sugar

3 tablespoons all-purpose flour, sifted

Vanilla ice cream or whipped cream (optional)

Butter the inside of the foil cups. Arrange on a baking tray. Reserve.

In a bowl, combine the chocolate and butter. Melt over a double boiler.

In a mixer bowl, using the wire whisk, beat together the eggs, egg yolks, and sugar for 3 minutes over medium speed. Add the warm chocolate and butter mixture. Mix at low speed until well blended. Stir in the flour.

Divide the batter evenly into the 8 prepared foil cups. Bake in a preheated 350 degrees F. oven for 5 minutes. Turn around baking tray and continue to bake another 3 minutes. When the sides feel firm, while center should still be very moist, remove from the oven and allow to cool.

To serve, flip out the cake from the foil cup and place on dessert plate. Serve with vanilla ice cream or whipped cream. Serve immediately.