

## Molton Chocolate Cake

*Bakes 8 mini cakes*

### *Ingredients*

- 6 ounces semi-sweet chocolate
- 2 ounces bittersweet chocolate
- $\frac{3}{4}$  cup unsalted butter, chopped
- 3 egg yolks
- 3 whole eggs
- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  cup all purpose flour
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### *Preparation*

1. Butter 8 six ounce ceramic ramekins and then dust with flour. Pour off excess flour.
2. In a bowl over a double boiler, melt the butter and chocolate, set aside and let cool.
3. In a mixing bowl beat eggs and sugar with an electric mixer until "ribbon stage" is achieved (batter will hold shape and look like a ribbon on the end of the mixer beaters) and will be pale yellow.
4. Mix the flour into the egg sugar mixture with the mixer for 3 minutes.
5. Add the chocolate mixture being careful to incorporate everything, and mix for 2 more minutes.
6. Pour approx. 6 ounces of batter into each ramekin and refrigerate for 1 hour.
7. Preheat oven to 475 degree. Bake ramekins on a cookie sheet for 10-12 minutes, or until they are puffed up and don't jiggle when moved.
8. Remove from oven and serve immediately.



