

Dessert

Molten Chocolate Cakes

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Servings: 4

1 cup plus 2 tablespoons margarine

15 ounces dark chocolate

6 eggs

4 egg yolks

1/4 cup sugar

Preheat the oven to 350 degrees.

Melt the margarine and chocolate in a heatproof bowl set over simmering water, stirring until melted and hot to the touch. Turn off the heat.

Whip the eggs, egg yolks and sugar until light and stiff.

Pour the chocolate mixture into the egg mixture in a steady stream.

Spray the insides of four 4-ounce ramekins with nonstick spray.

Spoon the mixture into the ramekins, dividing evenly.

Bake until set on the outside but still liquid in the center, about 10 to 15 minutes.

Dust with powdered sugar.

Serve immediately.

Per Serving (excluding unknown items): 725 Calories; 45g Fat (51.1% calories from fat); 17g Protein; 79g Carbohydrate; 6g Dietary Fiber; 531mg Cholesterol; 123mg Sodium. Exchanges: 1 1/2 Lean Meat; 7 1/2 Fat; 5 Other Carbohydrates.