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# Mocha Java Cakes

*The Essential Southern Living Cookbook*

Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 30 minutes

**1 cup (plus 1 tablespoon) butter, divided**

**8 ounces bittersweet chocolate morsels**

**4 large egg yolks**

**4 large eggs**

**2 cups powdered sugar**

**3/4 cup all-purpose flour**

**1 teaspoon instant espresso or instant coffee granules**

**pinch table salt**

**powdered sugar (for garnish)**

Preheat the oven to 425 degrees.

Grease six (six-ounce) ramekins or individual souffle' dishes with one tablespoon of butter.

Microwave the remaining one cup of butter and the chocolate morsels in a large microwave-safe bowl on HIGH for 1-1/2 to 2 minutes or until melted and smooth, stirring at 30 second intervals.

Beat the egg yolks and eggs with an electric mixer on medium speed for 1 minute. Gradually add the chocolate mixture, beating at low speed until well blended.

In a bowl, sift together the sugar, flour, espresso granules and table salt. Gradually whisk the sugar mixture into the chocolate mixture until well blended. Divide the batter among the prepared ramekins. Place the ramekins in a 15 x 10-inch jelly-roll pan.

Bake in the preheated oven until a thermometer inserted into the cakes registers 165 degrees, about 16 minutes. Remove from the oven. Let stand for 10 minutes.

Run a knife around the outer edge of each cake to loosen. Carefully invert the cakes onto dessert plates. Garnish with powdered sugar.

(MINTY MOCHA JAVA CAKES: Prepare the recipe as directed through Step 5. Chop twelve thin creme de menthe chocolate mints. Sprinkle the center of the batter in the ramekins with the chopped mints. Press the mints into the batter gently just until submerged. Proceed with the recipe as directed in Step 6.)

## Dessert

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*Per Serving (excluding unknown items): 437 Calories; 22g Fat (45.5% calories from fat); 8g Protein; 52g Carbohydrate; trace Dietary Fiber; 324mg Cholesterol; 208mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 4 Fat; 2 1/2 Other Carbohydrates.*