

Warm Chocolate Date Cakes

Servings: 6

1 cup Dates, finely chopped
2 tablespoons toasted hazelnuts or walnuts, finely chopped
1/3 cup butter or margarine
6 ounces bittersweet chocolate, chopped
3 large eggs
3 large egg yolks
1/4 cup sugar
3 tablespoons flour
2 tablespoons hazelnut or other liqueur
1 teaspoon vanilla

Butter 6 (3/4 cup) custard cups. Sprinkle dates and nuts in bottom of cups, dividing evenly.

In small saucepan, stir butter and chocolate over low heat until melted. Cool.

Preheat oven to 375 degrees.

With electric mixer, beat eggs, egg yolks, and sugar on high speed until mixture is light and fluffy, about 8-12 minutes. Beat in flour. Gently stir in chocolate mixture, liqueur and vanilla. Blend well.

Pour batter into prepared custard cups and place on baking sheet. Bake for 12 minutes or until set around sides but soft in center.

Cool 5 minutes. Run sharp knife around edge of each and invert onto plates.

Serve with ice cream or whipped cream, if desired.

Per Serving (excluding unknown items): 434 Calories; 31g Fat (58.2% calories from fat); 9g Protein; 42g Carbohydrate; 7g Dietary Fiber; 240mg Cholesterol; 147mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fruit; 5 1/2 Fat; 1/2 Other Carbohydrates.