



REGISTERED CHARITY NO.1015941

1990S MOLTEN CHOCOLATE CAKE

#BIG40



in



1990S MOLTEN CHOCOLATE CAKE

Ingredients

- 115g/4oz unsalted butter
- 140g/5oz high quality dark chocolate
- 2 large eggs
- 2 egg yolks
- 60g/2oz sugar
- 2 tsp whole wheat plain flour
- Pinch of salt
- Icing sugar for decoration

Method

1. Preheat oven at 23°C/450°F/Gas mark 8
2. Set a glass bowl over a pot of gently boiling water. Break up the chocolate, add it and the butter into the glass bowl. While the mixture is melting, whisk the eggs, egg yolks and sugar together in another bowl until light and thick.
3. When chocolate is almost completely melted remove from the heat, stir to release some heat. Slowly pour in the eggs, pinch of salt and then quickly beat in the flour until just combined.
4. Grease 4 4oz ramekins with butter. Coat with flour and tap out excess. Pour the chocolate mix evenly amongst the ramekins. At this point, you can keep them in the fridge for several hours, and simply bring them to room temperature before baking. Otherwise, bake them on a baking sheet for 6 to 7 minutes MAX, centres will be soft. Allow to stand for 3 minutes.
5. Invert the ramekin onto a plate; let them sit about 10 seconds and give the bottom a little tap, then lift. Sprinkle with icing sugar and serve immediately.
6. Accompany with unsweetened whipped cream or ice cream if desired.

Makes 4