

Molten Chocolate Mini Cakes

(Pampered Chef recipe modified by Sleepy Jean)

Ingredients

6 oz. Sleepy Jean's 68% Dark Chocolate

½ cup butter (real butter – not margarine)

3 whole eggs (try using duck eggs - they really enhance the texture and moistness)

3 egg yolks

½ cup powdered sugar

¾ cup all-purpose flour

Vanilla ice cream – a must have! No optional here!

Preheat oven to 400F.

Generously spray wells of Silicone Floral Cupcake Pan (Pampered Chef) with nonstick cooking spray. Wipe off excess cooking spray from top surface of pan; set pan aside.

Coarsely chop chocolate. Combine chocolate and butter and microwave for 1 to 2 minutes until chocolate is melted and mixture is smooth. Melt in 10 to 20 second intervals to avoid overheating the chocolate. Let cool for 5 minutes.

Whisk eggs and egg yolks into chocolate mixture using a Stainless Whisk.

Add sugar and flour; mix until dry ingredients are incorporated into the batter. I mix until the mixture is smooth.

Divide batter equally among wells. (Makes 12 cupcakes.)

Bake 13 to 14 minutes or until outside edges are set and center is still liquid. Cracks will appear wet, do not overbake – that is the point of “Molten.”

Remove pan from oven. Place pan/plate over Silicone Cupcake Pan. Gently press on tops and sides of wells to loosen cakes. Slowly lift pan, checking to see that all cakes have released before lifting pan completely.

Serve with ice cream.