

RECIPES FOR TWO

SUBMITTED BY LINDA CUSTER

MOLTEN CHOCOLATE CAKES

INGREDIENTS

3 tablespoons unsalted butter plus additional for greasing ramekins

3 tablespoons plus 2 teaspoons granulated sugar divided

85g dark chocolate, finely chopped

1 large egg plus 1 large egg yolk

¼ teaspoon vanilla extract

1/8 teaspoon salt

3 tablespoons all purpose flour

Icing sugar for garnish

Raspberries, for garnish (optional)

METHOD

- Preheat the oven to 200, and grease the ramekins with butter.
- Put 1 teaspoon of sugar in each ramekin and shake it around to coat the bottom and sides, shake out excess sugar. Place on ramekins on a baking sheet.
- In a small bowl, combine the chocolate and 3 tablespoons butter, melt until mixture is smooth.
- In a medium bowl, whisk together the egg, egg yolk, remaining sugar, vanilla and salt. Stir in the melted chocolate, then stir in the flour until just incorporated (don't over mix)
- Divide the batter between the ramekins. Bake for 12-14 minutes until the top is dry. Let cool for about two minutes before running a knife around the inside of the ramekins to loosen the cakes from the sides.. Carefully invert the cakes onto dessert plates.
- Garnish with confectioner's sugar and raspberries (if using)

Tip: for extra insurance that the cakes will slide out of the ramekins easily, you can line the bottoms of the ramekins with rounds of baking paper then butter and skip dusting with sugar.

Take from [Dessert Cooking for Two](#) by Robin Donovan