

Molten Chocolate Cakes

Difficulty: Beginner | Prep Time: 20 min | Serves: 4
Recipe by Draeger's Cooking School

- 2 tablespoons soft unsalted butter (plus more for greasing ramekins)
- 5 oz bittersweet chocolate
- 1/3 cup superfine sugar
- 2 large eggs
- Pinch of salt
- 1/2 teaspoon vanilla extract
- 1/8 cup all-purpose flour

Instructions:

Preheat oven to 400°F.

Butter four individual 4- to 5-ounce ramekins and line the bottom with buttered parchment rounds.

Melt the chocolate over a double boiler then let it cool slightly. Cream together the butter and sugar, and gradually beat in the eggs and salt, then the vanilla. Add the flour, and when all is smoothly combined scrape in the cooled chocolate, blending it to a smooth batter.

Divide the batter between the ramekins, arrange on a baking sheet and place in the preheated oven.

Cook for 12-15 minutes (add an additional 2 minutes if you have refrigerated the batter first) and as soon as you take them out of the oven, tip each ramekin out onto a small plate. Serve these with whipped cream or vanilla ice cream.

