



Molten Chocolate Cakes

Rich, intense "fallen" chocolate cake -- with a slightly undercooked and gooey centre -- not only tempts the senses, it also alleviates the worry about knowing exactly when the cake is set.

1/2 cup butter
6 oz (6 squares) bittersweet chocolate
2 oz (2 squares) semi-sweet chocolate
4 eggs
1/2 teaspoon vanilla extract
3/4 cup sugar
Pinch salt
1/4 cup cocoa
1 tablespoon flour

Preheat oven to 375F. Generously butter 6 ramekins.

Cut butter in cubes and place in medium saucepan. Coarsely chop chocolate and add to butter in pan. Heat over low, stirring occasionally, until melted (about 5 minutes). Remove from heat and let cool.

Place eggs, vanilla, sugar and salt in a large bowl. Using a hand mixer on low speed, beat to combine. Increase speed to highest speed and beat 5 minutes. Mixture should be light coloured and batter will drop in a smooth, thick stream. Add cocoa and flour to egg mixture; using low speed on mixer, beat to combine. Add melted chocolate and beat 2 minutes more. Batter can be refrigerated at this point if desired.

Spoon batter into buttered ramekins. Place on tray in middle of oven and bake for 13 minutes; until cake is firm on outside and centre is still jiggly.

Remove from oven and cool on rack for at least 10 minutes. Run knife around edge of ramekins and turn upside down onto serving plate. Serve warm with ice cream or whipped cream. Makes 6 servings.