

WARM SOFT CHOCOLATE CAKE (for 4)

SOURCE: SAVEUR 12/01 (JEAN-GEORGES VONGERICHTEN)

This is a fun cake - it leaks when you touch it!

INGREDIENTS:

9 TBS unsweetened butter	2 egg yolks
6 tsp flour	1/4 C sugar
4 oz bittersweet chocolate	1 TBS unsweetened cocoa
2 eggs	

DIRECTIONS:

Preheat oven to 450° F. Butter 4 oz molds, custard cups or remekins with 1 TBS butter. Dust each mold with 1 tsp of the flour, tapping out excess - then put on baking sheet.

Put chocolate & remaining 8 TBS butter into top of double boiler set over a pan of simmering water - heat till almost completely melted (about 10 minutes). Meanwhile beat eggs, egg yolks & sugar together in mixing bowl till thick & pale yellow (2-3 minutes).

Whisk chocolate & butter together - add to egg mixture, stirring till just combined, Whisk in remaining 1 TBS flour.

Divide batter between prepared molds & bake 6-7 minutes (center of cakes will be very soft). Invert cakes onto 4 individual dessert plates & let rest undisturbed about 10 seconds - then lift up an edge of each mold to let cake fall out onto plate - dust cakes with cocoa & serve immediately with small scoop of vanilla or other ice cream.