



Melt Away Cake
(Serves 8)

For the cake:

8oz Dark chocolate

8oz. Butter

4 Eggs

4 Yolks

3oz. Sugar

2oz. Cake flour (sifted)

- Melt the chocolate and butter over a double boiler.
- Whisk in the cake flour.
- Combine the eggs, yolks, and sugar and whisk into the batter.
- Prepare aluminum baking cups or ovenproof ramekins by brushing with melted butter and dusting with some dark cocoa powder.
- Fill each cup almost to the top.
- Bake in pre-heated 350F oven for 7 minutes or until the center is still slightly undercooked.
- Flip onto a serving plate and serve warm.