

Molten Spiced Chocolate Cakes

Servings: 4

Source: Jane Lukatah

Ingredients

- 4 oz semi-sweet baking chocolate
- ½ cup (one stick) butter
- 1 tbsp Cabernet Sauvignon or other red wine, or rum or espresso
- 1 tsp vanilla
- 1 cup powdered sugar
- 2 eggs
- 1 egg yolk
- 6 tbsp flour
- ¼ tsp cinnamon
- ¼ tsp ginger
- ⅛ tsp cloves, optional

Method

Preheat oven 425 degrees.

Microwave chocolate and butter in large microwavable bowl on HIGH 1 minute or until butter is melted. Stir with wire whisk until chocolate is completely melted. Stir in wine, vanilla and sugar until well blended.

Stir in eggs and yolk. Stir in flour and spices.

Pour batter evenly into 4 (6 oz) buttered custard cups or soufflé dishes. Place on baking sheet.

Bake at 425 degrees for 13 to 15 minutes or until sides are firm but centers are soft. Let stand 1 minute. Carefully loosen edges with knife. Invert onto serving plates. Sprinkle with additional confectioners' sugar.

Serve immediately.

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Notes

Jane cooked hers for 13 minutes. They were very runny looking in center.

She put batter in dishes the day before so this is a good “make ahead” dessert.