|  |
| --- |
| http://images.marthastewart.com/images/assets/module/ms-printer-friendly-border-long.gif**Molten Chocolate Cakes**Everyday Food (adapted)Prep: 15 minutes Total: 35 minutes You can prepare the batter through step two up to two hours ahead; refrigerate, covered. Before baking, uncover, and bring batter to room temperature. |
| Ingredients:Serves 4.* 4 tablespoons butter, room temperature, plus more for custard cups
* 1/3 cup granulated sugar, plus more for muffin tins
* 3 large eggs
* 1/3 cup all-purpose flour
* 1/4 teaspoon salt
* 8 ounces bittersweet chocolate, melted
* Confectioners' sugar, for dusting (optional)
* Whipped cream, for serving (optional)
 | Directions:1. Preheat oven to 400 degrees. Generously butter 4 small custard cups. Sprinkle with granulated sugar, and tap out excess. Set aside.
2. Melt chocolate over double boiler or in microwave (in 20-second increments). In the bowl of an electric mixer, cream butter and granulated sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. With mixer on low speed, beat in flour and salt until just combined, scraping down the sides as needed. Fold in chocolate. Divide batter evenly among prepared custard cups.
3. Bake just until tops of cakes are set, 8 to 10 minutes. Remove from oven; let stand 10 minutes.
4. To serve, turn out cakes, and place on serving plates. Dust with confectioners’ sugar, and add a dollop of whipped cream, if desired.
 |