

MOELLEUX AU CHOCOLATE/MOIST CHOCOLATE CAKES

For approximately 30 small cakes depending on mold size

- 225 g / 8 ounces chopped dark chocolate (recommend good quality chocolate such as *Guittard* or *Valrhona* in the 60 to 70% range)
 - 180 g / 13 tablespoons (6.5 ounces) unsalted butter, cut in chunks
 - 180 g / $\frac{3}{4}$ cup + 2 tablespoons granulated sugar
 - 5 large eggs
 - 90 g / scant $\frac{3}{4}$ cup all purpose flour
1. Heat the oven to 350°F.
 2. If using mini muffin tins, butter and dust with cocoa powder (no need to butter or dust silicone molds which are my preference for these cakes)
 3. Combine the chocolate and butter in a heat-proof bowl and place over a *bain marie* on low heat. Stir on and off with a silicone spatula and once the mixture is almost melted remove the bowl from the *bain marie* and let the residual heat finish the melting process, stirring until smooth. Set aside to cool briefly.
 4. In a separate medium bowl briskly whisk the sugar and eggs together for a couple of minutes.
 5. With a spatula blend the chocolate/butter into the egg/sugar.
 6. Gently fold in the flour just until blended.
 7. Fill your chosen molds $\sim\frac{3}{4}$ full.
 8. Bake for approximately 10-15 minutes or until no longer looking shiny and gooey and the cakes appear set around the edges. I check for a bit of softness (not mush) in the center when gently touching with my finger. NOTE: the shorter the bake the gooier the cakes, the longer the more set they become. You decide how you like them!
 9. Place molds on a cooling rack for about 10 minutes then gently remove from the molds and finish cooling.

I use Silikomart brand silicone molds. I have several different shaped savarin versions – hearts, ovals and squares – and I love to use them for these chocolate delights. They have a well in the center that ends up on top once you turn them out of the molds, allowing you to fill the well with *ganache* or jam and then add a lovely swirl of buttercream or whipped mascarpone for the *pièce de resistance*. So good!