

Molten Chocolate Cake

INGREDIENTS

- 1 stick (4 ounces) unsalted butter
- 6 ounces bittersweet chocolate, preferably Valrhona
- 2 eggs
- 2 egg yolks
- 1/4 cup sugar
- Pinch of salt
- 2 tablespoons all-purpose flour

DIRECTIONS

1. Heat the oven to 450°. Butter and lightly flour four 6-ounce ramekins. Tap out the excess flour and then place the ramekins on a baking sheet.
2. In a double boiler, over simmering water, melt the butter with the chocolate. Whisk the chocolate until smooth.
3. In the stand mixer, beat the eggs with the egg yolks, sugar and salt at high speed until thickened and pale.
4. Quickly fold the melted chocolate and butter into the egg mixture along with the flour. Spoon the batter into the prepared ramekins.
5. Bake for 10-12 minutes, or until the sides of the cakes are firm and set but the centers are soft.
6. Let the cakes cool in the ramekins for 1 minute, then cover each with an inverted dessert plate.
7. Carefully turn each one over, let stand for 10 seconds and then unmold. Serve immediately.



Hot Cocoa

INGREDIENTS

- 4 cups milk
- ¼ cup unsweetened cocoa powder
- ¼ cup granulated sugar
- ½ cup bittersweet or semisweet chocolate chips or chopped chocolate bar
- ¼ teaspoon pure vanilla extract

DIRECTIONS

1. Place milk, cocoa powder and sugar in a small saucepan.
2. Heat over medium/medium-low heat, whisking frequently, until warm (but not boiling).
3. Add chocolate chips and whisk constantly until the chocolate chips melt and distribute evenly into the milk. Whisk in vanilla extract, serve immediately. Top with whipped cream and peppermint candies.

