

Le Moelleux au Chocolat de Mamie P.O.

Ingredients

150 g of chocolate
150 g butter (or 125 g Vinciane version)
3 eggs
100 g of sugar
50 g flour (or 125 g Vinciane version)
5 g of baking powder

Preparation

Preheat the oven to 200°C.
Melt the chocolate and butter in a bain-marie or in a 600 W microwave.
Beat the eggs with the sugar until white.
Mix the flour and yeast.
Gently mix the three preparations.
Line ramekins and pour the mixture into them, or pour directly into cannelé molds.
Bake for 10 minutes. A small crust should form on the surface.