

Molten Mocha Cakes




Rated: ★★★★★

Submitted By: BAKER'S Chocolate

Ready In: 32 Minutes

Servings: 16

"Dense chocolate cakes flavored with coffee and baked in custard cups form soft centers of molten chocolate for an incredible, yet easy-to-make, dessert."

INGREDIENTS:

1 (8 ounce) package BAKER'S Semi-Sweet Baking Chocolate	Mocha Hot Cappuccino Flavor
1 cup butter	5 whole eggs
2 cups powdered sugar	4 egg yolks
1/2 cup GENERAL FOODS INTERNATIONAL COFFEES	3/4 cup flour
	1 cup fresh raspberries
	2 tablespoons powdered sugar

DIRECTIONS:

1. Preheat oven to 425 degrees F. Grease 8 (6-oz.) custard cups or soufflé dishes. Place on baking sheet.
2. Microwave chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir with wire whisk until chocolate is completely melted. Add 2 cups powdered sugar and the flavored instant coffee; mix well. Add whole eggs and egg yolks; stir until well blended. Stir in flour. Pour batter evenly into prepared custard cups.
3. Bake 15 to 16 min. or until cakes are firm around edges but soft in the centers. Let stand 1 min. Run small knife around cakes to loosen. Carefully invert cakes onto dessert dishes. Garnish with the raspberries and 2 Tbsp. powdered sugar. Serve immediately.

or 3.5 oz. (Cook 14-15 min.)

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Printed from Allrecipes.com 12/10/2009