

GOOP



Valentine's Day Molten Chocolate Cakes

ingredients

- 1 1/2 tablespoons butter, plus more for the ramekins
- 1 1/2 oz. chocolate
- 1 egg, plus 1 egg yolk
- 1/2 cup confectioners; sugar, plus 1 teaspoon
- 2 1/2 tablespoons all-purpose flour
- 3 tablespoons crème fraîche
- 1/2 teaspoon vanilla

preparation

Preheat the oven to 450° F.

Generously butter two 4 oz. ramekins.

Melt the butter and chocolate together in a small glass bowl set over a small pot of simmering water. Let it cool a bit while you whisk together the egg, egg yolk and 1/2 cup of confectioners; sugar in a separate bowl. Whisk in the melted butter and chocolate and then the flour.

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preparation (cont'd)

Fill the ramekins and bake for seven minutes. The edges and top should be just set.

Meanwhile, whisk the crème fraîche together with the remaining teaspoon of confectioners; sugar and the vanilla.

Remove the cakes from the oven, let them cool for a few minutes. Invert onto dessert plates and serve each with a spoonful of crème fraîche.

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