

Molten Chocolate Cakes with D.S. Chocolate's Mint Fudge Sauce

These cakes are decadent, rich and every chocolate lovers' ultimate dessert. They are served warm with D.S. Chocolate's warmed Mint Fudge Sauce. They are so simple and yet very elegant. Make them for someone special this Valentine's Day.

Ingredients:

5 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
10 tablespoons (1 $\frac{1}{4}$ sticks) unsalted butter
3 large eggs
3 large egg yolks
1 $\frac{1}{2}$ cups powdered sugar
 $\frac{1}{2}$ cup all purpose flour
Vanilla ice cream

Equipment:

6 $\frac{3}{4}$ cup ramekins; or custard cups

Preheat oven to 450°F. Butter six $\frac{3}{4}$ -cup ramekins or custard cups. Stir chocolate and butter in heavy medium saucepan over low heat until melted. Cool slightly. Whisk eggs and egg yolks in large bowl to blend. Whisk in sugar, then chocolate mixture and flour. Pour batter into dishes, dividing equally.

Bake cakes until sides are set but center remains soft and runny, about 11 minutes. While cakes are baking warm D.S. Chocolate's Mint Fudge sauce in a pan of simmering water or microwave on high at 20 – 25 second intervals until warm. Remove cakes from oven and run a small knife around edges to loosen. Immediately turn cakes out onto plates. Spoon warm Mint Fudge sauce around cakes. Serve with ice cream.

Cakes can be assembled one day ahead, covered and refrigerated. Bake according to directions above lengthening the baking time up to 14 minutes.