



Molten Chocolate Cake

Ingredients:

8 oz. semisweet chocolate chips

1/4 C butter

6 eggs

1 Tbsp. vanilla

1/4 C flour

Directions:

Preheat oven to 425. Spray 6-8 4 or 6 oz. Ramekins with Pam or brush with butter. Sprinkle with sugar if desired. In a double boiler, add chocolate chips and butter and stir until melted. While melting, add three egg yolks and 3 whole eggs to the bowl of a stand mixer. Beat until the egg mixture doubles in size, gets thick and pale yellow. Slowly stream the chocolate into the egg mixture. Gently stir in the flour by hand. Pour into Ramekins, arrange on baking sheet and bake for 12-15 minutes. It should be firm on the sides and soft in the middle—do not overcook. Remove from the oven and let it rest for 1-2 minutes. Run a knife around the edge and invert. Sprinkle with powdered sugar or garnish with sauce (caramel, raspberry, strawberry, etc.)

Enjoy with any of our red wines!

"Life is an Adventure, Drink Wine!"

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