

Maniac Chocolate Madness



Individual ooey, gooey chocolate fudge cakes with a melted chocolate middle

Serves 6

4oz bittersweet chocolate

3 large eggs

4oz semisweet chocolate

3 large egg yolks

5/8c (10T) butter, plus additional for greasing ramekins

2t vanilla

1/2c all~purpose flour

2T Grand Marnier

1 1/2c powdered sugar

1T orange zest

Preheat oven to 425. Grease 6 ~ 6oz ramekins.

In large glass bowl, melt chocolate and butter in microwave and stir until smooth. Add flour, sugar, eggs and yolks to chocolate and stir very well. Stir in vanilla, Grand Marnier and orange zest.

Divide batter evenly among ramekins. Place in oven and bake 12~14 minutes. Check cakes after 12 minutes. **Edges should be slightly firm but center will be runny. If the center is firm, the cakes are overcooked.**

Run a knife around edge of ramekins and invert onto individual plates to serve.

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