

Molten Raspberry Chocolate Cake



Ooey, gooey raspberry chocolate cake with a soft fudgy middle and served with a homemade raspberry sauce

Serves 6

8oz frozen raspberries	2T Chambord ~ or other raspberry liqueur	1/2c all~purpose flour
1c seedless raspberry jam		cocoa powder, for ramekins
3oz bittersweet chocolate, chopped	1t almond extract	butter, for ramekins
2oz semisweet chocolate, chopped	3 eggs	Graeter's Black Cherry ice cream
1/2c + 2T butter	3 egg yolks	
	1 1/2c powdered sugar	

Thaw raspberries and place in small saucepan. Add raspberry jam and cook until jam is melted and the sauce is thick and syrupy. Remove from heat and set aside.

Preheat oven to 450. Butter 6 ~ 3/4c ramekins and dust with cocoa powder.

Stir chocolate and butter in large saucepan over low heat until melted. Cool slightly. Whisk eggs and egg yolks in large bowl until thick and pale. Whisk in sugar, then chocolate mixture and flour. Pour batter into ramekins, dividing equally. Cake batter can be made 24 hours in advance, cover and refrigerate.

Bake cakes until sides are set but center remains soft and runny: 11~12 minutes for room temperature batter or 13~14 minutes for refrigerated batter. Run small knife around sides of ramekin to loosen cake. Immediately turn cakes out onto plates and spoon raspberry sauce around sides of cake and over scoop of ice cream.

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