

### **Molten Chocolate Mini Cakes**

Sunflower oil to spray  
175g good chocolate (70% plus cocoa)  
115g butter (don't be tempted to use marg instead, it won't work)  
3 whole eggs  
3 egg yolks  
175g icing sugar – sifted  
90g plain flour  
Icing sugar to dust and cream/ice cream to serve

- 1 Preheat oven to 200 degrees ( a little less if your oven fan assisted or generally very hot)
- 2 Spray silicone floral cupcake pan with kitchen spritzer using sunflower oil
- 3 Coarsely chop chocolate using chopper or chef's knife, combine with butter in classic batter bowl. Microwave until smooth and melted, checking every 20 secs. Leave to cool for 5 mins
- 4 Whisk eggs and yolks together and then add into chocolate mixture. Add icing sugar and flour and mix to incorporate
- 5 Divide mixture between flowers in cupcake pan. Bake for 12-14 minutes until outsides set and middles runny/sqidgy). Do not overcook they will come out solid if you give them even an extra minute
- 6 Remove from pan immediately by inverting over a large round platter and pressing tops to loosen cakes. Sprinkle with icing sugar and serve ASAP as they will continue cooking and become firmer the slower you are.

*Louise Dawkins – Consultant 016878  
147 Sherwell Valley Road, Torquay, TQ2 6EW  
Home 01803 404499 / Mobile 07730507262  
Email [louise.dawkins@abily.co.uk](mailto:louise.dawkins@abily.co.uk)*