



## **Chocolate Ganache**

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8 ounces semisweet chocolate chips  
½ cup sugar  
16 ounces heavy cream

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Bring cream to a boil, and be sure to keep a close eye on the cream so it does not boil over. Pour hot cream over chocolate chips and sugar. Blend or whisk until sugar has dissolved and mixture is smooth.

# ***Molten Chocolate Cake***

Chef Brook Harlan, Columbia Area Career Center | Serves 6-8

## ***Ingredients***

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|  |  |                                    |
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| 8 tablespoons (1 stick) unsalted butter, cubed | 6 egg yolks  | flour for dusting molds            |
| 12 ounces chocolate chips                      | 1 cup all-purpose flour                              | Chocolate Ganache (recipe follows) |
| 1 cup sugar                                    | 2 tablespoons (1/4 stick) unsalted butter, for molds |                                    |
| 6 whole eggs                                   | 2 to 3 tablespoons all-purpose                       |                                    |

## ***Directions***

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Melt cubed butter and chocolate chips in a water bath (or bowl over saucepan with water) over a medium heat (or microwave in 30-second intervals, stirring between each time until chocolate is melted and butter is softened). Mix sugar and eggs into butter and chocolate mixture. Add flour and mix until smooth, ensuring that flour is incorporated (a food processor may also be used for this process).

Grease 8-ounce molds with butter and dust with flour (pour out excess flour); refrigerate molds. Distribute batter evenly among the 6 to 8 buttered and floured molds until they're about three-quarters full. Bake immediately, or batter may remain in molds under refrigeration for 2 to 3 days. Bake at 400 degrees for 25 minutes (rotating after 12 minutes) until about two-thirds cooked. Ensure that individual cakes are done with a cake tester or paring knife. When checking at the edge of the cake, tester should be almost clean, and it should be somewhat covered with uncooked batter in the center of the cake.

Cool until molds can be handled easily (for 10 to 15 minutes). Slide the blade of a paring knife between the cake and the mold to help release the cake. Place each cake on a plate and top with chocolate ganache and fruit, berries, butts or powdered sugar as desired. Cakes may also be removed from mold and held at room temperature for up to 3 hours on a baking sheet; warm for 3 to 4 minutes in the oven before serving.