

Molten Chocolate “Turkish Coffee” Cake

INGREDIENTS:

7 oz. unsalted butter	7 oz. Dark Chocolate
1 cup powdered sugar	1/2 cup flour
4 whole eggs	1/4 tsp salt
1 tbsp turkish coffee with cardamon	

PREPARATION:

- 1** Preheat oven to 400 degrees. Combine chocolate and butter in a heat proof bowl and place over simmering water until is melted and reserve.
- 2** Sift salt, ground coffee and flour in a separate bowl.
- 3** Combine eggs and powdered sugar in a large bowl & whip on high for 5 minutes.
- 4** Whisk the egg mixture into chocolate butter mixture then fold in sifted products (step 2).
- 5** Using a pastry brush spread butter 6-8 ramekin or cupcake tins. Bake at 400 degrees for 5-6 minutes

Once cooled sprinkle with additional powdered sugar



Molten Chocolate “Turkish Coffee Cake accompanied with marshmallow cream & a dallop of pistachio-orange ice cream

