

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Chocolate Truffle Cakes

Prep Time: 20 min. Total Time: 40 min. Makes 9–10 individual cakes

For extra fudgy results, make these cakes a day ahead, wrap them well in plastic wrap, and refrigerate. Serve chilled or at room temperature.

5 Tbsp. unsalted butter, plus more for muffin tin
1 Tbsp. all-purpose flour, plus more for dusting
14 oz. semisweet chocolate, chopped
2 Tbsp. sugar
2 large eggs
1/4 tsp. salt

Preheat oven to 375°. Generously butter standard 6-cup muffin tin, dust with flour, tapping out excess; set aside.

Put chocolate, butter, and 1 tablespoon sugar in a medium heat-proof bowl set over a pan of simmering water; whisk occasionally until smooth.

Remove from heat, and let stand until cool and thickened, 3 to 5 minutes.

Process eggs and remaining tablespoon sugar in a food processor until pale and doubled in volume, about 2 minutes. Sift flour and salt into egg mixture; pulse to combine.

Add chocolate mixture 1/4 cup at a time; pulse each addition until combined, about 10 times. (Batter will be thick.)

Spoon mixture into the prepared muffin tin, filling each cup 3/4 full; swirl tops with back of spoon. Bake until tops are springy to the touch, 18 to 20 minutes.

Immediately turn out onto wire racks; reinvert, and let cool.

[This recipe is from *Martha Stewart Living*, Nov. 2004, menu card.]

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