

Head Over Heels Chocolate Pudding Cake

4 ounces semi-sweet chocolate grated or finely chopped
2 ounces unsweetened chocolate grated or finely chopped
6 tablespoons unsalted butter
¼ cup sugar
2 eggs
¼ cup all purpose flour
1 teaspoon baking powder
Butter to grease ramekins

Preheat oven to 375 degrees. Butter the sides of 2 4-inch ramekins. Set aside. In a double boiler or medium bowl over boiling water, melt chocolates with butter, stirring until smooth. Transfer to a mixing bowl and let cool slightly. Mix in sugar, then add eggs, flour and baking powder.

Divide mixture into ramekins. Bake for 10-12 minutes or until middle is just barely set.

Remove from oven, invert onto serving plates and serve with whipped cream and dust with cocoa powder.

Courtesy of
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