



## DOVE® Chocolate Eruption

**Prep time:** 15 minutes  
**Baking time:** 9 minutes

**Difficulty:** Moderate



### Ingredients:

- 6 DOVE® Dark Chocolate 1.3 oz. Singles Bars
- 2 sticks butter, cut into 1-inch piece
- 5 eggs, room temperature (about 70 degrees)
- 3/4 cup sugar
- 1/3 cup all-purpose flour, sifted
- Powdered sugar, for dusting

### Directions:

Preheat oven to 375 degrees.

Butter eight 4-oz. individual containers; set aside.

Over a double boiler, melt the chocolate and butter. Keep it hot.

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## DOVE® Chocolate Eruption (continued)



In the bowl of a standing electric mixer fitted with the whip attachment, add the eggs and sugar; begin to whip on medium speed. Beat for 2 to 3 minutes, just until it turns lemony yellow (not pale or white).

Meanwhile, whisk the all-purpose flour into the hot chocolate mixture.

Add the hot chocolate mixture all at once to the mixing bowl with the egg and sugar mixture; whisk for 1 minute.

Remove from the machine and scrape down the sides of the bowl. Divide the mixture evenly among the containers, filling them just to the top. Place on a baking pan.

Bake for 5 minutes. Turn the pan one-half-turn and continue baking for 3 to 4 minutes more. The cakes will be firm on the outside rim and erupting in the center. Lightly dust with confectioner's sugar and serve immediately.

**Makes 8 4-oz. cakes.**

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