



Baked Molten Chocolate Cake

Recipe and photo from Traeger.



Ingredients

4 OZ BUTTER
6 OZ BITTERSWEET CHOCOLATE
2 EGGS PLUS 2 YOLKS
1/2 CUP SUGAR
PINCH OF SALT
2 Tbsp ALL PURPOSE FLOUR

Preparation

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 450 degrees F and preheat, lid closed, for 10 to 15 minutes.

Butter and flour four (6oz) ramekins. Tap out excess flour. Place ramekins on a baking sheet and reserve.

Melt butter and chocolate in a double boiler over simmering water. In a medium bowl, beat eggs and yolks with sugar and salt on high until thick and pale.

Whisk in chocolate until smooth and quickly fold into the egg mixture along with flour.

Spoon the batter into prepared ramekins and bake for 20 minutes or until sides are firm but centers are soft.

Let cool for 1 minute, then cover each with an inverted dessert plate. Carefully turn each over, let stand 10 seconds, then unmold.

ULTRA MODERN POOL & PATIO | www.ultramodern.com
West: 8100 W. Kellogg Wichita, KS 67209 | 316.722.4308 | 800.888.5872
East: 5620 E. Kellogg Wichita, KS 67218 | 316.681.3011 | 866.258.5872
Derby: K15 & 71st Derby, KS 67037 | 316.788.1122