

Warm Chocolate & Brandied Cherry Cake

I serve this cake with Crème Brule ice cream. It also works very well with our Late Harvest Zinfandel. This recipe serves about twelve portions done in 4ounce ramekins.

Recipe created by Kevin McKenzie

Ingredients

Bitter Sweet Chocolate (good quality)	1 pound
Unsalted Butter	1 pound
Whole Eggs	8 each
Egg Yolks	8 each
Granulated Sugar	1cup
Flour	3 tablespoons
Brandied Cherries	6 for each portion
Tin Foil Muffin Tins	12 each

Method

Chop chocolate into small chunks and melt over double boiler with butter.

Beat eggs and eggs yolks with sugar until yellow and ribbony in texture

Combine all ingredients, then evenly distribute between twelve buttered and flowered muffin tins. Make sure that the cherries are evenly distributed between all of the molds.

Bake at 450 degrees for approximately 6 to 7 minutes, taking care to leave them soft in the center.

Garnish with ice cream and some reserved cherries