



Molten Chocolate Cake

Andy Husband's exquisite molten chocolate cake with its rich, saucy center is one of the most spectacular desserts you'll ever taste and certainly not something you would expect to cook in a grill. Fortunately, it is also one of the easiest to prepare. Serve it hot before the liquid center congeals.

Ingredients:

Granulated sugar for dusting (about 1 cup)
1 cup unsalted butter
 $\frac{3}{4}$ cup plus 2 tablespoons bittersweet chocolate chips
4 large eggs
4 large egg yolks
1 teaspoon vanilla extract
2 cups confectioners' sugar
 $\frac{2}{3}$ cup all-purpose flour

Equipment: Plate setter, 10 (8 ounce) glass or metal baking cups

Method

Set the EGG for indirect cooking with the Plate Setter, legs down

Preheat the EGG to 450°F/232°C

Spray the baking cups with cooking spray and dust the entire inside with the granulated sugar. Set aside. Place the butter and chocolate in a saucepan on the stove top over low heat, stirring frequently, until the chocolate is melted. Set aside and let cool for 10 minutes.

Place the eggs and egg yolks in the bowl of an electric mixer. Using the whisk attachment beat on medium speed for 3 to 4 minutes, until light and ribbony. Add the vanilla and confectioners' sugar and beat for 1 minute more. Slowly add the melted chocolate and beat for 1 minute, then add the flour and beat for 1 more minute or until just incorporated. Fill each baking cup three quarters full. Refrigerate for a minimum of 30 minutes and up to 24 hours.

Place the cups on the Plate Setter and close the lid of the EGG. Cook for 6 to 8 minutes, until slightly firm to the touch. The cakes should be firm but not cooked all the way through.

Immediately turn out onto individual plates and serve with whipped cream.