

## Pudding-Warm Chocolate Pudding

Show: Feb 6th

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Ingredients :Serves 16

### **Ganache Filling:**

4 oz. Chocolate, semi-sweet or bittersweet coarsely chopped  
6 oz. Heavy cream

### **Chocolate Cake:**

2 1/2 oz. Butter unsalted, cut into small pieces  
1 tsp. Butter, melted  
1/3 cup All-purpose flour  
1/4 cup Unsweetened cocoa powder  
4 oz. Chocolate, Semisweet or bittersweet, coarsely chopped  
2 Eggs  
1 Egg yolk  
1/4 cup Sugar  
1/2 tsp. Vanilla extract

Procedure:

### **Ganache Filling:**

Place chopped chocolate in small bowl. Heat heavy cream in a sauce pan over medium heat. Bring to a boil and pour over chocolate and whisk until smooth. Chill. Scoop out six spoonfuls and roll into a ball and freeze.

### **Chocolate Cake:**

*Preheat oven to 325 degrees. Coat molds or nonstick muffin pans with melted butter or spray vegetable coating.*

*In a sifter, combine all-purpose flour and unsweetened cocoa powder.*

*Melt chopped chocolate and unsalted butter in top half of double boiler and stir until smooth.*

*Place eggs, egg yolk and cup sugar in bowl. Beat 2 minutes with electric mixer, add the melted chocolate mixture and combine on low speed, about 15 seconds. Continue to mix, gradually adding flour-cocoa mixture until well combined. Mix in vanilla.*

*Spoon about 1/4 cup of cake mixture into each mold. Bake 5 minutes then add the frozen ganache to the middle of the cake, pushing down, and bake another 16 to 18 minutes until a toothpick inserted into the cake (not the ganache portion) comes out clean.*

*Cook on center rack of oven. Cool about 20 minutes. Serve with chilled sweetened cream or ice cream.*

[« Back to List of Recipes](#)