

Valentine Fudge Cakes for Two

Adapted from Sally's Baking Addiction

Ingredients

3 oz semi-sweet chocolate (Ghirardelli)	3 Tbsp packed light brown sugar
3 Tbsp heavy cream	6 tbsp all-purpose-flour
2 Tbsp canola oil	¼ tsp baking powder
2 Tbsp beaten egg	1/8 tsp baking soda
½ tsp pure vanilla extract	Pinch of salt

Method

Preheat the oven to 350°F. Spray two ramekins lightly with nonstick spray.

In a small bowl, whisk the flour, baking powder, baking soda and salt.

Coarsely chop 2 oz of the chocolate. Reserve the remaining 1oz for later. Place the chopped chocolate and heavy cream in a medium microwave proof bowl. Microwave at 80% power for 30 seconds. Remove from the microwave and stir until chocolate and the cream are combined. If the chocolate is not fully melted, microwave at 5 second increments until the chocolate is smooth. Stir after each increment. Add the brown sugar, stir until no lumps remain.

Whisk in the oil, vanilla and beaten egg. Add the flour mixture and mix until smooth.

Pour into the ramekins; they should be about $\frac{3}{4}$ full. (If you have too much batter pour the rest into a mini cupcake pan.)

Cut the remaining 1oz chocolate in half. Drop it into the center of each ramekin. Use a spoon to fully submerge it.

Place the ramekins on a small baking sheet. Bake for 15- 16 minutes, rotating the pan at the 8 minute mark. The centers should be slightly gooey. Serve warm with ice cream.

Buon Appetito!