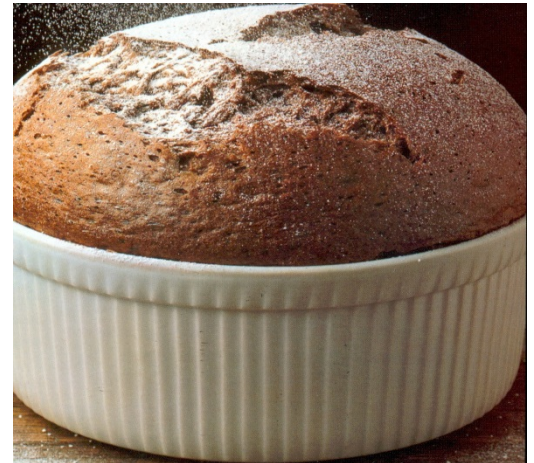


CHOCOLATE SOUFFLE

COOKEE'S TOOL KIT

Measuring Cups
Measuring Spoons
Cutting Board
Soufflé Dish
Small bowl
Medium bowl
Whisks
Spatula



Ingredients

6 ounces dark or semi-sweet chocolate, grated	2 ounces sweet cream butter
4 ounces by weight of flour (1/4 Cup)	4 ounces heavy whipping cream
4 eggs separated	Pinch of Salt
1 teaspoon vanilla extract	2 Tablespoons of sugar

Directions

1. Preheat oven to 425°F. In a small bowl, add the grated chocolate, butter and heavy whipping cream and salt. Place in microwave for 20 seconds, stir only once, then repeat until chocolate has melted and mixture is smooth.
2. Beat egg whites to frothy, and then add 2 Tablespoons of sugar slowly while continuing to whip until stiff peaks form and egg whites are shiny. Whipping by hand should take about three minutes.
3. While chocolate mixture has cooled to the touch and still a liquid, add the egg yolks and mix.
4. Add ½ of the beaten egg whites to the chocolate mixture, then mix until blended. Add the chocolate mixture to the egg white mixture and “fold” only 6-8 times. Do not over fold. Lastly, add the flour and “fold” only 6-8 times.
5. Bake in a 425°F oven for 10 minutes or until soufflé has risen and is fluffy over the top of the soufflé mold.
6. Top with powdered sugar and enjoy!



Prep time: 10 minutes / Cook time: 10 minutes