

# Warm Chocolate Cake

## INGREDIENTS:

- 5 oz Dark Chocolate
- ½ C Butter
- 2 ea Eggs
- 3 ea Egg Yolk
- 2 Tbsp Sugar

## *Chocolate Sauce:*

- 1 C Heavy Cream
- 2 oz Dark Chocolate

## DIRECTIONS:

Melt the chocolate and the butter in a double boiler, set aside. Mix the egg and yolks with the sugar and whisk until smooth. Pour egg and sugar mixture over the melted chocolate and butter, mix well.

Melt cream and chocolate to make the chocolate sauce.

Pour the batter into ramekins, then add the chocolate sauce in the middle, bake at 350°F for 8 minutes.



Pair with  
PX wine.

Serves 3

Recipe provided by Grand Fiesta Americana Guadalajara Country Club

4 Estaciones at the Grand Fiesta  
Americana Guadalajara Country Club

