



Fallen Chocolate Souffle

Ingredients:

1 cup organic belgian chocolate (Pistols 70% bitter)
1 cup organic pure cane sugar
7 eggs, beaten
3/4 cup butter
extra butter for greasing the ramekins

Directions:

butter 5-7 individual ramekins with extra butter.
Melt butter for souffle.
Mix melted butter in with sugar.
Melt butter until smooth.
Fold in melted chocolate.
Stir in eggs.
Gently pour mixture into ramekins. Fill 3/4 full.
Bake at 350 F for 15 min or until the tops have cracked and the souffle is at its highest point.
Souffles will fall and settle within 5 minutes of removing from oven.