

# Hot Chocolate Fudge Cakes

Serves 10



## Ingredients

- 3.4 oz of flour (less than ¾ cup)
- ⅓ cup of unsweetened cocoa
- 5 tsp of instant espresso coffee powder
- 1 ½ tsp of baking powder
- ¼ tsp of salt
- ¼ cup of unsalted butter
- ⅔ cup of sugar
- ⅔ cup of brown sugar
- 1 cup of egg substitute
- 1 ½ tsp of vanilla extract
- 1 ½ Dark Chocolate - coarsely chopped, approx. 4 oz. (RALPH'S carries Green & Black's Organic - Dark 70%; Cote d'Or's - Experiences Noir 70% Cacao)
- 2 tbsp of Icing Sugar

## Directions

- ☞ Place butter in a large bowl; beat with a mixer at medium speed 1 minute. Add granulated and brown sugars, beating until well blended (about 5 minutes). Add egg substitute and vanilla, beating until well blended.
- ☞ Fold dry ingredients into sugar mixture; fold in chocolate. Divide batter evenly among 10 (4 oz.) ramekins
- ☞ Arrange ramekins on a jelly-roll pan.
- ☞ Cover and refrigerate 4 hours or up to 2 days.
- ☞ Preheat oven to 350°F
- ☞ Let ramekins stand at room temperature 10 minutes. Uncover and bake at 350° F for 21-25 minutes or until cakes are puffy and slightly crusty on top.
- ☞ Sprinkle evenly with powdered sugar; serve immediately.

## Nutrients without streusel (approximately)

277 Calories per serving,  
Fat 9.5g, Saturated Fat 3.2g, Cholesterol 13.7mg, Sodium 23.9mg,  
Carbohydrates 465.6, Fiber 1.2g, Sugars 35.3g, Protein 2.3g

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