

FONDANT AU CHOCOLAT

(from a food blog)

175 g bittersweet chocolate

240 g butter

400 g sugar

8 eggs

130 g all purpose flour

Butter a 10-inch round cake pan.

Melt the chocolate with the butter and reserve.

Place a pan with a small amount of water inside over the stove burner, and bring the water almost to a boil. Place a large bowl over the simmering water, and add to it the sugar and the eggs (still cold from the fridge). Beat them together with a whisk or an electric beater, just until the mixture is at room temperature.

Pour the chocolate mixture into the egg/sugar, whisk to incorporate. Sift the flour over it in three additions, and mix with a spatula until smooth, but do not over-mix.

Pour the batter into the baking pan and bake in a 350F oven until barely set in the center.