Flourless Dark Chocolate Mini Cakes
Serves 6

5 oz. good dark chocolate chips
6 T. butter
1 t. espresso powder
½ c. sugar
4 large eggs
2 t. pure vanilla extract
1/2 cup unsweetened cocoa powder

Preheat oven to 375°F. Lightly butter or spray 6 small ramekins.

In a metal bowl set over a saucepan of simmering water melt chocolate chips with butter, and espresso powder; stir until smooth. Remove the bowl from heat and set aside.

Whisk sugar, eggs, and vanilla together. Temper the egg mixture with a little of the chocolate mixture then pour the egg into chocolate mixture and mix well.

Sift cocoa powder over chocolate mixture and whisk until combined. Pour batter into ramekins, and place in a baking dish with a cup of water in it. Place the dish in the middle of oven 14-18 minutes, or until the tops have formed a thin crust.

Cool in the ramekins on a rack for 5 minutes. Run a knife around the edge to loosen, then invert onto a serving plate. Drizzle with raspberry sauce, top with a dollop of whipped cream, or serve with ice cream.

Chef Kurt whips up this recipe when his friend who needs a gluten-free diet comes for dinner. The addition of espresso powder gives the chocolate a darker, richer flavor. While the flourless mini-cakes may be made especially for one guest, everyone looks forward to this decadent dessert that has earned the nickname, chocolate yum!