



### **Individual Molten Chocolate Cakes**

*Featuring Ghirardelli® Triple Chocolate Chip Brownie Mix 732-6116*

Yield: 36 ramekins.

Triple chocolate brownie cakes provide the perfect complement for our silky, smooth filling of chilled ganache. These charming, petite cakes deliver a surprising burst of sheer chocolate satisfaction.

#### **INGREDIENTS**

##### **Ganache Filling:**

18 oz (3 cups) **Ghirardelli® Semi-Sweet Chips 63116**

12 fl oz (1 1/2 cups) whipping cream

##### **Cake:**

7 1/2 lb (2 pouches) **Ghirardelli Triple Chocolate Chip Brownie Mix 732-6116**

16 fl oz (2 cups) water

15 fl oz (2 cups) vegetable oil

12 oz (6) eggs

#### **EQUIPMENT**

36, 6 oz ramekins

#### **METHOD**

##### **Ganache Filling:**

Place chocolate chips in medium bowl. Heat whipping cream in heavy saucepan over low heat until low boil. Pour cream over chocolate chips. Stir until chocolate is melted and mixture is smooth. Place in refrigerator until firm.

##### **Cake:**

Place brownie mix, water, oil and eggs in mixer bowl. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30 seconds. **Do Not Over Mix.** Using #20 scoop, scale cake batter into 36 prepared, six ounce ramekins (2 1/4 oz batter). Using #60 scoop (1 rounded Tbsp), scale chilled ganache filling over cake batter layer. Using #20 scoop, scale remaining cake batter over ganache filling in ramekins. Place ramekins on baking sheets. Bake in convection oven at 275°F for 30-35 minutes. Sprinkle with powdered sugar and garnish with fresh raspberries, if desired. Serve warm.