



Double Dark Brownie Soufflé

Featuring: Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114

Yield: 20 ea. 4 oz. desserts

Tantalize their taste buds with this super rich chocolate confection. Double dark chocolate brownie mix is transformed into a simple soufflé with just a few ingredients, then topped with whipped cream and cocoa powder.

INGREDIENTS

- 3 3/4 lbs. Ghirardelli Double Dark Chocolate Brownie Mix 732-6114
- 8 oz. water
- 8 oz. vegetable oil
- 3 ea. large eggs (slightly beaten)
- 8 ea. large egg whites (beaten until stiff peaks are formed)
- 1 qt. heavy cream (whipped with sugar until soft peaks are formed, optional garnish.)
- 1/4 C. powdered sugar
- 1 Tbl. cocoa powder (optional garnish)

METHOD

1. Add brownie mix and all remaining ingredients in a mixing bowl. Beat to incorporate, scraping periodically.
2. Gently fold in whipped egg whites.
3. Pour mixture into a lightly greased ramekins and bake at 325°F in a conventional oven (275°F convection oven) for about 22 minutes.
4. Garnish with whipped cream and cocoa powder.