



WHEELER FARMS

EST. 1880



# CHOCOLATE BUDINO

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SERVES 6

## INGREDIENTS

½ pound good quality chocolate, such as Valrhona

¼ cup sugar

4 TBSP all purpose flour

3 egg yolks

2 whole eggs

1 ½ sticks unsalted butter, softened

## PREPARATION

Preheat oven to 350° Fahrenheit. Using a box grater or a sharp knife, chop the chocolate into small pieces. Place the chocolate in a double boiler, or in a bowl, placed over barely simmering water. Melt the chocolate slowly until smooth, stirring occasionally.

In a separate bowl, combine the sugar, flour, egg yolks and eggs. Whisk to combine completely.

When the chocolate is completely melted, remove it from the heat and stir in the softened butter. Combine the chocolate-butter mixture with the egg mixture, stirring to incorporate.

Spray a standard size muffin tin with a light coating of nonstick cooking spray. OR you may bake these in individual oven safe dishes.

Fill each muffin cup or container ¾ full (the cake will rise), bake for 12 minutes, or until the edges of the cakes pull away from the pan. Serve with your choice of fruit, whipped cream or caramel sauce.

