

RASPBERRY FILLED MOLTEN CHOCOLATE CUPCAKES WITH VANILLA ICE CREAM

Ingredients:

10 tbsp and 2 tsp granulated sugar
8 tbsp unsalted butter at room temperature
5 1/3 large eggs
10 tbsp and 2 tsp flour
Large pinch of salt
15 oz semisweet chocolate, melted
24 raspberries (48 if they are small)
Raspberry jam, keep cold
Raspberry Liquor
Confectioner's sugar for serving
Vanilla ice cream

Directions:

The day before, mix 12 heaped tbsp of the Raspberry jam with a nice swig or two of the liquor, fold the raspberries under, careful not to break them up and put in the fridge over night.

About half an hour before mounting the cupcakes put the mix on ice so it becomes firm but not frozen.

Preheat oven to 400°.

Line 12 muffin tin cups with paper liners.

In a large mixing bowl beat butter and sugar on medium high until light and fluffy, about 2 minutes. Add five eggs, one at a time, beating well after each addition.

Mix up the sixth egg in a cup and add 1/3 of it to batter and beat in well.

With mixer on low beat in flour and salt.

Beat in chocolate until just mixed.

Divide half of the batter among the 12 cups, put one tbsp of the raspberry-mix (careful to divide the berries among the 12 cups) to each cup and top with remaining batter.

May be prepared ahead to this point.

Bake till tops are just set and no longer shiny 10 to 11 minutes.

Let cool in pan on a wire rack for a few minutes.

Remove from pan, dust with confectioner's sugar, and serve with a scoop of ice cream.

Special equipment:

Mixer
Wire rack
Muffin tin
Muffin liners