

Individual Soft Chocolate Almond Cakes

My thanks to Sara Kate Gillingham-Ryan, founder of Apartment Therapy's [The Kitchn](#), for providing me with the soft chocolate mini cakes recipe from her new book, [Good Food to Share](#) (Williams-Sonoma, 2011). This version is a very close adaptation.

Makes 6

5 tablespoons unsalted butter, cut in pieces, plus soft butter for greasing the ramekins
8 ounces bittersweet chocolate, chopped
1/2 cup sugar
2 eggs
3/4 teaspoon almond extract
Pinch sea salt
1/4 cup almond meal
Cold heavy cream, for serving

Preheat the oven to 400°F with a rack in the lowest position. Butter six 1/2-cup ramekins.

Melt the butter and chocolate together in a double boiler, stirring until smooth. Let cool slightly.

Meanwhile, in a bowl, combine the sugar, eggs, almond extract, and salt. Using an electric mixer, beat on high speed for 3 minutes, or until thickened. Shut the mixer. Gradually sprinkle the almond meal over the batter and beat on low speed until just until combined. Fold the egg mixture into the cooled chocolate/butter.

Divide the batter among the ramekins and set on a rimmed baking sheet. Bake until the tops are puffed and dry and a skewer inserted in the center comes out with barely moist streaky bits, 10 to 13 minutes. (Mine took 13 to set but was still puddinglike.)

Serve immediately, drizzled with cold heavy cream.