

# Cooking Corner Tips To Help You

## The Secret To Dessert Success Starts With Ingredients

(NAPSA)—When does a classic treat become a deliciously decadent four star dessert? The difference between a sumptuous and so-so dessert can be summed up in one word—ingredients, ingredients, ingredients. Chefs know that a standard recipe can be transformed into something out of the ordinary by using the best ingredients—the best butter, the finest vanilla—and in the case of a very special dessert, the very best chocolate. Since, a recipe is only as good as the chocolate that goes into it, the following recipe for Warm Chocolate Cakes uses rich and silky Dove Dark Chocolate Promises.



### Warm DOVE® Chocolate Cakes

- 15 pieces DOVE® PROMISES Dark Chocolate
- 6 Tbsp. (3 oz. or  $\frac{3}{4}$  stick) unsalted butter
- $\frac{1}{4}$  cups granulated sugar
- 2 large eggs
- $\frac{1}{4}$  cup all purpose flour

Heat oven to 400° F. In the top of a double boiler over hot water, combine DOVE® PROMISES Dark Chocolate, butter and sugar until just melted. Add

eggs and whisk until well combined; add flour and mix. Lightly grease four 4-oz. custard cups, muffin molds or ramekins with baking spray or butter. Distribute batter evenly among the four molds.

\* Place molds onto baking sheet; bake for 10 minutes. (Do not overbake. Sides will be set but centers should still be soft.) Carefully invert molds onto individual serving plates. Serve immediately with a scoop of vanilla ice cream or desired garnish.

Makes 4 servings

\* Cakes may be made ahead up to this point and refrigerated for up to 8 hours prior to baking. Allow cakes to stand at room temperature at least 30 minutes before baking.

For chocolate baking tips and helpful hints, go to the website [www.dovechocolate.com](http://www.dovechocolate.com).