

Everyday Kosher Cooking

CHOCOLATE RUNNY SOUFFLÉ

Ingredients:

2 1/4 Cups Flour
1 Tsp. Baking Soda
1 Tbsp. Salt
1/2 Cup Vegetable Shortening
1 Stick Margarine
3/4 Cup Sugar
3/4 Cup Brown Sugar
1 Tsp. Vanilla
2 Eggs
8 oz. Chocolate Chips
1 Jar Liquid Marble Chocolate



Directions:

Combine vegetable shortening, margarine, sugar and brown sugar to a mixer and whip well. Add the eggs, vanilla and dry ingredients. Stir in chocolate chips.

Press dough into greased ramekins, making a pit in the center. Spoon in about 2 tsp. liquid marble chocolate, and cover it with another layer of dough. Be sure not to press the top layer of dough into the pit filled with chocolate.

Preheat oven to 350.

Bake at 350 until golden brown on the edges, 15-30 minutes, depending on the size of the ramekin.

After they have cooled for a minute or two, you can either turn it out of the ramekin and serve it upside down, or keep it in the ramekin. Either way, serve while it is still hot, and top it with ice cream, whipped cream, and chocolate syrup.

Fills 6 small ramekins (6 servings)



Recipe By Chef Rikki Katz