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READERS ASK / CAROLINE DIPPING

Molten Chocolate Cake is a special gift

2:00 a.m. September 23, 2009

We recently had a birthday lunch at **Sally's Seafood on the Water at the Manchester Grand Hyatt San Diego**. As a special gift from the chef, we were served the most divine chocolate dessert. Sinfully delicious. We would love to have the recipe if that is available. *Gloria Marion, Del Mar*

Chef Sarah Linkenheil was only too happy to share. Proof of her generosity? She actually broke her classical European training and translated her recipe's weight measurements into cups and tablespoons for us civilians.

Molten Chocolate Cake	4 large eggs
Makes 10 (2.5-ounce) cakes	1 1/2 teaspoons baking powder
Butter and sugar for muffin cups	1/2 cup cake flour
9 ounces chocolate (58 percent cocoa)	Butter and sugar 10 muffin cups.
1 cup butter, melted	Preheat oven to 350 degrees.
1/2 cup sugar	

Melt the chocolate in a double boiler or carefully in the microwave, stirring often with a rubber spatula. When the chocolate is melted, add it to the melted butter. Set aside.

In a stand mixer with the whisk attachment, whip the eggs and sugar until they become fluffy.

Mix the baking powder with the flour and add it to the egg-sugar mixture. Remove the bowl from the mixer and with a spatula, fold in the chocolate-butter mixture. Scoop 2.5 ounces (a little more than 1/4 cup) of batter into the prepared muffin cups. Bake 8 to 10 minutes.

(From Chef Sarah Linkenheil of Sally's Seafood on the Water)