

# FoodSense *with Chef Feker*

## Chef Feker's Chocolate Lava Torte

### Ingredients

1 lb butter, cubed  
1 lb sweet dark chocolate  
1 cup sugar  
8 egg yolks  
8 eggs whole  
4 Tbsps flour  
2 Tbsps vanilla

### Directions

Melt chocolate and butter together. Whip eggs and yolks until pale, then gradually add in sugar. Mix in vanilla.

With mixer on low speed, gradually incorporate chocolate/butter mixture into egg mix. Last, add flour and mix just until blended.

Grease and flour ramekins and bake at 375° for 12-15 minutes, depending on thickness of tortes.



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