

**Chocolate Midnight Truffle Cake**

Serves 12
Ingredients:

6 oz. semisweet baking chocolate, coarsely chopped

½ cup heavy cream

Preparation:

1. Place chopped semisweet chocolate in a small bowl.
2. Heat ½ cup heavy cream in a small saucepan over medium heat. Bring to a simmer.
3. Pour the hot cream over the chopped chocolate. Set aside for 3 minutes and then stir with a whisk until smooth.
4. Pour the mixture (called ganache) into a shallow pan. Place the ganache in the freezer for 15 minutes, or until very firm to the touch.
5. Portion out truffles before placing with chocolate cocoa cakes into oven.

**Chocolate Cocoa Cakes**

Ingredients:

5 oz. unsalted butter, cut into ½ oz. pieces; plus 2 tsps. melted

2/3 cup all-purpose flour

½ cup cocoa powder

8 oz. semisweet baking chocolate

3 large eggs

2 large egg yolks

½ cup granulated sugar

1 tsp. pure vanilla extract

½ tsp. baking powder

Preparation:

1. Preheat the oven to 325°F.
2. Lightly coat the inside of each of 12 individual nonstick muffin cups (3 inches in diameter) with some of the 2 teaspoons melted butter. Set aside until needed.
3. Using a Sifter, combine flour, cocoa powder, and baking powder. Sift on to a large piece of parchment paper, and set aside until needed.
4. Melt semisweet chocolate and 5 oz. of butter in the top half of a double boiler and stir until smooth.
5. Place eggs, egg yolks, and sugar in the bowl of an electric mixer fitted with a paddle. Beat on medium-high speed for 2 minutes until the mixture is slightly frothy.
6. Add the melted chocolate and butter and mix on low speed to combine, about 15 seconds. Continue to operate the mixer on low while gradually adding the sifted dry ingredients. Once they have been incorporated, stop the mixer and scrape down the sides of the bowl.
7. Add vanilla extract and mix on medium to combine, about 15 seconds. Remove the bowl from the mixer and use a rubber spatula to finish mixing the batter until thoroughly combined.
8. Portion a 3 oz scoop of the cake batter into each muffin cup. Place the muffin tin on the center rack of oven. Bake for 5 minutes.
9. Remove the truffles from the freezer.
10. Remove the muffin tin from the oven and, moving quickly, place a single frozen truffle in the center of each portion of cake batter, pressing the truffle into the batter.
11. Using an offset spatula, cover the truffle with chocolate cake batter.
12. Immediately return the muffin tin to the center rack of the oven and bake about 12 minutes, until a toothpick inserted into a cake (not the truffle) comes out clean.
13. Remove the cakes from the oven, let rest, and serve while still warm.



**Chantilly Cream**

Yields: about 2 cupsIngredients:
1 ½ cups heavy cream
¾ tsp. vanilla extract
2 ¼ Tbsps. powdered sugar

Preparation:

1. Put cream in the chilled bowl of an electric mixer fitted with the whisk attachment and beat until soft peaks begin to form.
2. Add vanilla and sugar, continue whipping until firm peaks form.
3. Cover and refrigerate until serving.