



### **Chocolate Bouchons**

6 Tablespoons all purpose flour  
1/2 cup unsweetened cocoa powder  
1/2 teaspoon kosher salt  
6 Tablespoons lightly beaten eggs  
3/4 cup and 1-1/2 Tablespoons granulated sugar  
1/2 teaspoon pure vanilla extract  
12 Tablespoons unsalted butter, melted; slightly warm  
3 ounces semisweet dark chocolate, chopped like chocolate chips  
Confectioners' sugar

Preheat oven to 350 degrees F.

Place silicone liners in (2 ounce) mini cup molds or butter and flour molds. (timbale molds can be used)

Stir together flour, cocoa powder, and salt in a bowl; set aside.

In a large bowl, mix together eggs and sugar on medium speed for about 3 minutes or pale in color; mix in vanilla.

On low speed, add about one-third of dry ingredients; then one-third of butter; and continue alternating with the remaining flour and butter. Stir in the chopped chocolate to combine. (The batter can be refrigerated for up to a day.)

With a 2 to 3 teaspoon scooper, fill the cups with batter about two-thirds full. Place in oven and bake for about 20 minutes. When tops look shiny, test one cake with

toothpick for doneness. Transfer bouchons to cooling rack. After 2 to 3 minutes, invert the pan; let bouchons cool upside down in mold liners. Lift off liners when cooled.

To serve; invert bouchons and dust with confectioners' sugar. Serve with ice cream as desired. Yield: about 27

**Recipe by:** Thomas Keller from Bouchon Bakery

For More Information See: <http://www.delish.com/cooking/recipes/a1203/thomas-keller-chocolate-bouchons-recipe/>

**Cook's Note:** I halved the recipe and used mini cup pans and silicone liners for baking. These are best eaten the day they are baked.

**About the Recipe:** Since they resemble a cork, stopper, or top, they are called bouchon in French. Rich and decadent with melting chips of chocolate, these brownie bits are addictive. Just dust with confectioners' sugar before serving.