

CHOCOLATE VOLCANOES WITH RASPBERRY COULIS

A GUARANTEED HIT - EASY AND ABSOLUTELY DELICIOUS! PREPARE AND FREEZE THESE SERVING-SIZED DESSERTS AHEAD OF TIME, THEN COOK THEM WHILE YOU ENJOY YOUR DINNER.

1/2 TBSP. INSTANT ESPRESSO GRANULES (INSTANT COFFEE GRANULES MAY BE USED)	22 mL
1 TBSP. BOILING WATER	15 mL
1/2 CUP FLOUR	125 mL
1/4 CUP COCOA POWDER	60 mL
3/4 TSP. BAKING POWDER	3 mL
6-1 OZ. SQUARES SEMISWEET CHOCOLATE	170 g
2/3 CUP BUTTER, SOFTENED	150 mL
1/2 CUP SUGAR	125 L
3 LARGE EGGS	

RASPBERRY COULIS

10 1/2 OZ. PKG. FROZEN RASPBERRIES, THAWED	300 g
1/3 CUP SUGAR	75 mL
1-2 TBSP. GRAND MARNIER LIQUEUR	15-30 mL

TO MAKE VOLCANOES: DISSOLVE COFFEE GRANULES IN BOILING WATER. SET ASIDE TO COOL. GREASE 6, 4-OZ. (125 mL) RAMEKINS. USING A WHISK, COMBINE FLOUR, COCOA AND BAKING POWDER IN A SMALL BOWL. RESERVE. MELT CHOCOLATE IN A DOUBLE BOILER. ADD BUTTER AND SUGAR AND STIR UNTIL SMOOTH. TRANSFER TO A LARGE BOWL. USING AN ELECTRIC MIXER, BEAT IN EGGS 1 AT A TIME ON MEDIUM SPEED.

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ADD DISSOLVED COFFEE AND FLOUR MIXTURE AND CONTINUE BEATING UNTIL FULLY MIXED. RAISE MIXER SPEED TO HIGH AND BEAT FOR 6 MORE MINUTES (THERE MUST BE SOMETHING GOOD ON TV!). POUR BATTER INTO RAMEKINS AND TIGHTLY WRAP WITH PLASTIC WRAP. FREEZE OVERNIGHT OR UP TO 2 WEEKS.

TO MAKE RASPBERRY COULIS: COMBINE RASPBERRIES AND SUGAR IN A BLENDER AND PURÉE UNTIL SMOOTH. STRAIN THROUGH A SIEVE (OR A CLEAN J-CLOTH) TO REMOVE SEEDS. ADD LIQUEUR AND STORE IN REFRIGERATOR.

PREHEAT OVEN TO 375°F (190°C). TAKE RAMEKINS OUT OF FREEZER, REMOVE PLASTIC WRAP. BAKE VOLCANOES FOR 18 MINUTES - NO LONGER! COOL ON RACK FOR 5 MINUTES. THE OUTSIDES WILL BE CRUSTY AND THE CENTERS WILL BE GOOEY - SORT OF LIKE YOUR AVERAGE VOLCANO. TO SERVE, DRIZZLE INDIVIDUAL PLATES WITH RASPBERRY COULIS. INVERT EACH RAMEKIN ONTO A PLATE AND ADD A SMALL SCOOP OF ICE CREAM. (PICTURED ON PAGE 307.)