

Chocolate Soufflé

Ingredients

1 lb unsweetened chocolate

1lb butter

1 cup yolks

2 cups sugar

1 cup Chambord liqueur

2 cups egg whites



Directions

Melt the butter and unsweetened chocolate together and set aside whip yolks and sugar until thick enough that when you take the whip and spread the mixture it holds stiff for 5 seconds before going back into the mixture. Slowly add the Chambord liqueur. In a separate bowl, whip the egg white and add the sugar slowly until stiff peak meringue. Add the melted chocolate to the yolk mixture and mix well. Then slowly fold the chocolate mixture into the meringue. Put into soufflé cups that have been sprayed with cooking spray. Bake in the oven at 375° for 13-15 minutes. Serve immediately.