



Chocohotopots

Servings: 4

Prep Time: 10min

Cook Time: 20min

Ingredients

- 1 stick plus 1 tablespoon unsalted butter
- ¾ cup semisweet chocolate chips
- 2 eggs
- ¾ cup superfine sugar
- 3 tablespoons all-purpose flour
- ½ cup white chocolate chips

Directions

1. Place a baking sheet in the oven and preheat to 200 degrees C.
2. Butter the ramekins with 1 tablespoon butter.
3. Either in a microwave or in a bowl suspended over a pan over simmering water, melt the dark chocolate and 1 stick butter, then set aside to cool a little.
4. In another bowl, mix the eggs with the sugar and flour with a hand whisk and beat in the cooled butter and chocolate mixture. Fold in white chocolate chips.
5. Divide the mixture between the 4 buttered ramekins. Bake for about 20 minutes, by which time the tops will be cooked and cracked and the chocolate gooey underneath