

Fudgy Brownie Soufflé

Ingredients

½ cup unsalted butter
3 oz unsweetened baking chocolate, roughly chopped
4 extra large eggs, at room temperature
1 cup granulated sugar
½ cup all-purpose flour
1 teaspoon baking powder
pinch kosher salt
1 teaspoon vanilla extract

Method

1. Heat oven to 325 degrees F. Coat four small ramekins with softened butter and granulated sugar (like greasing a cake pan, but with sugar instead of flour—the sugar helps the soufflé grab the walls of the ramekin and rise higher).
2. In a small saucepan over medium heat, melt together the butter and chocolate. Add vanilla extract and stir well. Set aside to cool slightly.
3. Whisk together the flour, baking powder, and salt. Set aside
4. Puree the eggs and sugar in the blender for one minute. Reduce the speed and, with the blender still running, remove the center of the lid. Drizzle in the chocolate/butter/vanilla mixture. Crank the speed back to high and blend for about fifteen more seconds.
5. Add the flour mixture to the blender. Blend on medium for about ten seconds, just until the flour is all mixed in.
6. Divide the batter evenly among the four prepared ramekins.
7. Set the ramekins in a larger baking dish. Bring the whole thing to the oven and set it on the rack before adding about an inch of hot water to the large baking dish (you don't want any to get into the soufflé! This water helps manage the temperature in the ramekins, since water never gets hotter than boiling).
8. Bake for 45-50 minutes, or until a toothpick inserted in the center of the soufflés comes out clean (something you wouldn't necessarily do with a traditional soufflé, but clearly these aren't traditional).
9. Remove pan from oven and let sit for about five minutes, leaving the ramekins in the water bath.
10. Carefully remove the ramekins from the water bath. Serve warm.