



Butterfinger® Individual Chocolate Souffle Cake

Baked Good | Dessert | All year round

Yields: 6 - 3" souffles

INGREDIENTS

For Soufflé Cake:

- 1 lb. Butter, salted
- 2 ½ cup Butterfinger®, chopped
- 8 Eggs, whole
- 8 Egg yolks
- 4 oz. Powdered sugar

INGREDIENTS

For topping:

- 1 cup Whipped heavy cream, chilled
- 2 tbsp. Powdered sugar
- ½ cup Butterfinger®, chopped
- 2 oz. Caramel sauce, warm

Method:

Cake: Lightly coat ramekins with food release spray. Melt butter and Butterfinger[®] together over a water bath and whisk mixture until smooth and let cool slightly. In a bowl, whisk together the egg yolks and set aside. In a mixer, whip the eggs with the powdered sugar until light and fluffy. Gently fold the egg yolks into the whipped eggs, and then gently fold the egg mixture into the melted chocolate mixture until well combined. Divide mixture into ramekins. Preheat oven to 450 F. Place ramekins on a cookie sheet and bake until cakes are puffed up - but still jiggle in the center (very important) approximately 6 to 8 minutes. Gently plate the ramekin so it does not deflate.

Topping: With a piping bag and tip, decorate the top of the molten cake with whipped cream, caramel sauce and apply the chopped Butterfinger[®] pieces. Drizzle with the remaining caramel sauce. Lightly dust with powdered sugar and serve.
