

# Individual Fallen Chocolate Cakes with Cherries & Raspberry Drizzle and Whipped Cream

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## For the cakes:

8 tablespoons unsalted butter, plus extra for ramekins  
8 ounces semisweet chocolate, coarsely chopped  
4 large eggs  
1 large egg yolk  
1 teaspoon vanilla extract  
¼ teaspoon table salt  
½ cup granulated sugar  
2 tablespoons flour  
Cocoa powder to dust ramekins

## For the Cherries:

2 tablespoons unsalted butter  
¾ cup sugar  
5 cups fresh cherries, pitted  
½ cup brandy  
½ teaspoon pure vanilla extract  
1 teaspoon ground cinnamon

## For the Raspberry Drizzle:

10oz bag frozen raspberries  
½ cup sugar

## For the Whipped Cream:

1 cup heavy whipping cream  
½ cup sugar

## Cake:

Place chocolate in a microwave safe bowl and heat at 50% power for 2 minutes. Stir chocolate, add butter and continue heating at 50% power for another 2 minutes, stopping to stir after 1 minute.

Adjust oven rack to center position and heat oven to 400°F. Generously butter and powder 12 2" ramekins or Pyrex custard/baking cups; tap out excess cocoa and position ramekins on shallow roasting pan, jelly roll pan or baking sheet.

Beat eggs, yolk, vanilla, salt and sugar at highest speed in bowl of a standing mixer fitted with whisk attachment until volume nearly triples, color is very light and mixture drops from beaters in a smooth, thick stream, about 5 minutes. Scrape egg mixture over melted chocolate and butter; sprinkle flour over egg mixture. Gently fold egg and flour into chocolate until mixture is uniformly colored. Ladle batter into prepared ramekins. (Can be covered lightly with plastic wrap and refrigerated for up to eight hours. Return to room temperature for 30 minutes before baking).

Bake until cakes have puffed about ½ " above rims of ramekins, have a thin crust on top and jiggle slightly at center when ramekins are shaken gently, 12-13 minutes.

## Raspberry Drizzle:

Combine the frozen berries and sugar in a medium saucepan and bring to a gentle simmer. Cook gently for 5 minutes. Strain berries to remove seeds. Transfer to a squeeze bottle.

## Cherry Compote:

Heat the butter in a medium saucepan over high heat. When the butter is bubbling, add the cherries and stir into the butter for 2-3 minutes. Remove the pan from the heat and add the brandy. Return to the heat and add the vanilla and cinnamon. Cook the cherries over high heat until they are tender and a syrupy consistency, about 5 minutes.

## Presentation:

Drizzle a little raspberry puree onto serving plates. Run a paring knife around inside edges of ramekins to loosen cakes and invert onto serving plates catching some of the raspberry drizzle; cool for 1 minute and lift off ramekins. Place a heaping tablespoon of cherries next to cake and top all with a generous dollop of whipped cream