



## CHOCOLATE FONDANT DESSERT

Brush 5 ramekin dishes (8cm wide) liberally with softened butter, then place in the fridge for 30 minutes. Preheat oven to 180°C.

### What you need:

- 45g of our everyday flour mix
- 1 level TBS ground almonds
- 90g butter (note 1)
- 3 eggs size 7 @ room temperature
- 100g dark chocolate (at least 62%) (note 2)
- 2 level TBS caster sugar



### To Make:

In a saucepan gently melt the butter and chocolate to combine. Set aside to cool. In a large bowl whisk the eggs and sugar together until creamy in appearance then add to the melted chocolate, mix well.

Combine the ground almonds and flour together. Add to the chocolate mix and blend until just combined.

Divide the batter between the dishes evenly. Bake for 8 minutes. It is important not to overcook them. When you cut into the fondant you want the chocolate in the middle to be soft and oozy. Serve warm with a few berries and cream.

### Note:

1. For dairy free use non dairy spread of choice
2. For dairy free use Sweet Williams chocolate

**Tip:** A light and scrumptious dessert. For an impressive look, allow the fondants to cool slightly. Loosen carefully around the edge then invert onto a plate. Dust with icing sugar or serve with some whipped cream and fresh berries.

For a dairy free option serve with coconut yoghurt or a little coconut whipping cream.