

Salt and Serenity

Molten Caramel Cake

Serves 8

2 cups white chocolate, chopped (500 ml)
1/4 cup butter, plus more to butter the molds (60 ml)
2 cups dulce de leche caramel, store bought (500 ml)
4 large eggs, room temperature
1/4 cup sugar (60 ml)
1 cup flour (250 ml)
Maldon salt as a garnish

1. Lightly butter 8 ramekins (anywhere from 6 ounce to 8 ounce sized ramekins will work for this recipe). Set aside on a baking sheet.
2. In a saucepan over low heat, melt the white chocolate with butter. Incorporate the dulce de leche. Remove from heat and set aside.
3. Pre-heat oven to 400 F.
4. Using a stand or hand mixer, beat the eggs with sugar until the mixture is pale and has doubled in volume, about 5 minutes. Add the caramel and white chocolate mixture, and then the flour. Whisk well and take your time to avoid lumps.
5. Divide the batter evenly among the 8 buttered ramekins. Bake in the oven for about 15 minutes until the cakes are golden brown and the middle is still soft.
6. Sprinkle with Maldon salt and serve.