

This one is for you, and you know who you are (Dave and Jan). For those of you that this message may confuse, I will toss out a little background for you.

I recently attended my first Nebraska Press Association seminar and banquet, and I had a blast. I learned so much information, including information about myself.

For instance, I have the personality trait of a “socializer,” which basically means I have an outgoing personality and I love to talk about myself. Obviously that can't be too far off since I write a weekly column, well, pretty much all about me!

I attained a great deal of other information that I will keep to myself so as not to spoil my new approach to getting you to buy ads from me!

When seminars concluded, the banquet began. I had bought a brand new dress to wear and my wonderful husband skipped Cabela's and instead made a trip to the jewelry store and purchased me a beautiful matching necklace and earrings set to complete my new ensemble. I am so lucky!

We had a delicious meal of prime rib, green beans, and potatoes. Following the meal we were served an amazing, creamy, unbelievable dessert. Absolutely mouth watering! So I was given the assignment by my colleagues to find a great rendition of this spectacular treat to share with them via the newspaper.

So to my wonderful friends of press, this one's for you!

Molten Chocolate Cakes With Sugar-Coated Raspberries

1 cup unsalted butter or unsalted margarine*

8 oz. semisweet chocolate chips, or bars, cut into bite-size chunks

5 large eggs

1/2 cup sugar

Pinch of salt

4 teaspoons flour (or matzo meal, ground in a blender to a fine powder)

8 extra-large paper muffin cups (or use regular paper muffin cups, which will make 12 cakes)

1 (6 ounce) container raspberries, barely moistened and rolled in about 1/2 cup sugar right before serving

Melt butter and chocolate in a medium heat-proof bowl over a saucepan of simmering water; remove from heat. Beat eggs, sugar and salt with a hand mixer in a medium bowl until sugar dissolves. Beat egg mixture into chocolate until smooth. Beat in flour or matzo meal until just combined. (Batter can be made a day ahead; return to room temperature an hour or so before baking.)

Before serving dinner, adjust oven rack to middle position; heat oven to 450 degrees. Line a standard-size muffin tin (1/2 cup capacity) with 8 extra-large muffin papers (papers should extend above cups to facilitate removal). Spray muffin papers with vegetable cooking spray. Divide batter among muffin cups.

Bake until batter puffs but center is not set, 8 to 10 minutes. Carefully lift cakes from tin and set on a work surface. Pull papers away from cakes and transfer cakes to dessert plates.

Top each with sugared raspberries and serve immediately.

This dessert will be cakelike on the outside and gooey chocolate on the inside with a tasty accompaniment of raspberry—delicious.

Footnote:

*Make sure you use unsalted margarine; otherwise, the cakes will be too salty. (You can use salted butter, if you like, but remember to leave out the pinch of salt.)