



## Chocolate Volcano with Pistachio Ice Cream\*

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prep time:  
25 minutes

cook time:  
10 minutes

makes 4 cakes

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### grocery list

**ShopRite unsalted butter**  
**Baker's Semi-Sweet Chocolate**  
**ShopRite eggs**  
**ShopRite granulated sugar**  
pure vanilla extract  
cream of tartar

\*Recipe by ShopRite Culinary Workshop Instructor  
Chef Steve Sundberg

# chocolate volcano with pistachio ice cream

1/2 cup unsalted butter, cut into pieces

6 oz. **Baker's Semi-Sweet Chocolate**, cut into small pieces

3 large **ShopRite eggs**, separated

1/3 cup **ShopRite granulated sugar**

1 tsp. **Morton & Bassett Pure Vanilla Extract**

1/8 tsp. cream of tartar

1 tbsp. **ShopRite granulated sugar**

Confectioner's sugar

Pistachio nut ice cream

## Café Bustelo

1. Preheat oven to 400°F and place rack in center of oven. Generously butter 4 3/4-cup molds, ramekins, or custard cups, and dust the insides with granulated white sugar. Place the prepared molds on a baking sheet and set aside.
2. In a stainless steel bowl suspended over a saucepan of simmering water, melt the butter and chocolate. Remove from heat and set aside.
3. Using an electric mixer, beat egg yolks and 1/3 cup sugar until thick, pale and fluffy. Beat in the vanilla extract; then fold in the melted chocolate mixture.
4. In another clean bowl, whip the egg whites until frothy. Add the cream of tartar and continue to whip until soft peaks form. Gradually add 1 tablespoon granulated white sugar and whip until stiff peaks form. With a rubber spatula or wire whisk, gently fold beaten whites into chocolate mixture, just until incorporated. Do not over-mix or the batter will deflate. Divide the batter between the prepared molds, filling each about 3/4 full. Bake for 10 to 15 minutes or until the outside edges of the cakes are set but the middle still looks slightly moist.
5. Immediately remove from oven and let stand 1 to 2 minutes. To serve, run a sharp knife around the edge of each cake and then invert onto the center of each serving plate. Carefully remove the mold. Sprinkle the top of each warm cake with confectioner's sugar and top each with pistachio nut ice cream. Serve with **Café Bustelo**.

**Nutrition Per Serving:** 544 calories, 44g carbohydrate, 8g protein, 3g fiber, 39g fat, 23g saturated fat, 219mg cholesterol, 53mg sodium

## kitchen tools

paring knife  
cutting board  
measuring utensils  
4 ramekins  
baking sheet  
metal bowl  
saucepan  
heatproof spatula  
electric hand mixer  
2 medium bowls  
rubber spatula

## recipe note

You can freeze the chocolate cake batter in the ramekins up to 5 days ahead of time.

## a good idea

For another layer of chocolate flavor, consider dusting the ramekins with cocoa powder instead of sugar.

