

Chocolate Soufflé Cupcakes

Makes **48** cupcakes

Ingredients

1/3 cup heavy cream
6 oz. dark chocolate
4 eggs, separated + 2 egg yolks
3 tablespoons rum
1/3 cup sugar

Chocolate glaze frosting

1 cup heavy cream
10 oz. dark chocolate

There are few desserts more satisfying than a chocolate soufflé – except for maybe a few chocolate soufflé mini cupcakes.

Preparation

1. Preheat the oven to 350°F and line a mini cupcake pan with paper liners. In a medium saucepan, bring the heavy cream to a boil over high heat. Remove the pan from the heat and add the chocolate, mixing until well combined. Gradually add the six egg yolks and rum, and mix until the mixture is smooth.
2. Using a stand mixer fitted with a whisk attachment, whisk the egg whites and sugar until fluffy and firm.
3. Fold the egg whites gradually into the chocolate mixture. Spoon the batter into the cupcake cups, filling each about three-quarters full.
4. Bake for about 10 minutes. The outside should be baked thoroughly, with the inside still liquidy. Transfer the pan to a wire rack and let the cupcakes cool to room temperature.
5. Make the chocolate glaze: In a small saucepan, heat the heavy cream until it boils. Remove the pan from the heat. Place the chocolate in a large heatproof bowl and pour on the boiled cream, stirring to combine. Cool at room temperature for 10 minutes.
6. Dip the cupcakes into the chocolate glaze and serve immediately, or store in an airtight container and refrigerate for up to 2 days.

