

## Chocolate Soufflé – Ghirardelli

6 Tablespoons sugar  
1 Tablespoon flour  
½ cup heavy whipping cream  
4 eggs, separated  
1½ bars (6 oz) Ghirardelli Semi-Sweet Chocolate Baking Bars, melted  
½ tsp vanilla extract  
Pinch salt  
Pinch cream of tartar (or copper mixing bowl)  
2 tsp confectioners' sugar

Preheat oven to 375.

Grease a 1½ qt ceramic soufflé dish, and coat with 2 Tablespoons of sugar.

In a medium-sized heavy saucepan, combine ¼ cup granulated sugar and flour. Mix well. Add the whipping cream, then cook over medium heat until the sugar melts.

Beat egg yolks, then gradually add the warm sugar-cream mixture to the yolks, stirring continuously.

Pour the egg mixture into the saucepan and mix well. Remove the saucepan from the heat.

Stir in the melted chocolate, vanilla extract, and salt. Set aside to cool.

In a large bowl, beat the egg whites with the cream of tartar until stiff peaks form. Gently fold the cooled chocolate mixture into the egg whites until no streaks of white remain. Spoon the soufflé into the prepared dish.

Bake 30-35 minutes or until puffed.

Dust with confectioners' sugar. Serve immediately.