

Warm Chocolate Soufflé

Stephanie Prida sometimes underbakes this dessert to make the center especially gooey; it's remarkably good when left a little longer in the oven, too, particularly topped with a scoop of coffee ice cream. Serve the soufflé warm or even at room temperature. **Plus:** [More Great Chocolate Desserts](#)

By **Stephanie Prida** | Updated on June 15, 2016

Active Time: 20 mins

Total Time: 45 mins

Ingredients

5 tablespoons unsalted butter, plus more for greasing

All-purpose flour, for dusting

12 ounces bittersweet chocolate, chopped

9 large egg yolks

1/2 cup plus 2 tablespoons sugar

3 large egg whites



Directions

Step 1

Preheat the oven to 350°. Butter a 5-cup soufflé dish and dust with flour, tapping out the excess.

Step 2

In a large saucepan, melt the chocolate with the 5 tablespoons of butter over very low heat, stirring constantly. In a large bowl, using an electric mixer, beat the egg yolks with 1/2 cup of the sugar until thick and pale, about 4 minutes. Fold in the melted chocolate mixture.

Step 3

In a clean bowl, using clean beaters, whip the egg whites at high speed until soft peaks form. Gradually add the remaining 2 tablespoons of sugar and beat until the egg whites are glossy, about 1 minute. Fold the egg whites into the chocolate mixture and pour into the soufflé dish. Bake in the center of the oven for about 25 minutes, until the soufflé is risen, cracked and slightly jiggly. Carefully transfer the soufflé to a trivet and serve right away.

Serve With

Ice cream.