Molten Chocolate Cakes
Team Building, Feb. 21st

Ingredients:
- 5 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 10 tablespoons unsalted butter
- 3 large eggs
- 3 large egg yolks
- 1 1/2 cups powdered sugar
- 1/2 cup all purpose flour

Directions:
1. Preheat oven to 450°F.
2. Butter six 3/4-cup soufflé dishes or custard cups.
4. Whisk eggs and egg yolks in large bowl to blend.
5. Whisk in sugar, then chocolate mixture and flour.
6. Pour batter into dishes, dividing equally. (Can be made 1 day ahead. Cover; chill.)
7. Bake cakes until sides are set but center remains soft and runny, about 11 minutes or up to 14 minutes for batter that was refrigerated.
8. Run small knife around cakes to loosen. Immediately turn cakes out onto plates.
Fruit Salsa and Cinnamon Chips
Cheap, Fast and Healthy, Jan. 22

Ingredients:

- 2 Kiwis, peeled and diced
- 2 Golden Delicious apples - peeled, cored, and diced
- 8 ounces raspberries
- 1 pound strawberries
- 2 tablespoons white sugar
- 1 tablespoon brown sugar
- 10 (10 inch) flour tortillas
- butter flavored cooking spray
- 2 tablespoons cinnamon sugar

Directions:

1. In a large bowl, thoroughly mix kiwis, Golden Delicious apples, raspberries, strawberries, white sugar, and brown sugar. Cover and chill in the refrigerator at least 15 minutes.

2. Preheat oven to 350 degrees F.

3. Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with desired amount of cinnamon sugar. Spray again with cooking spray.

4. Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool. Serve with chilled fruit mixture.
Ingredients:

- 2 TBL sugar
- 1 cup half & half (or light cream)
- 1/2 tsp vanilla extract
- 1/2 cup coarse salt or table salt (I used canning salt)
- Ice
- gallon-sized Ziploc bag
- pint-sized Ziploc bag

Directions:

1. Mix the sugar, half & half and vanilla extract together. Pour into a pint-sized Ziploc baggie. Make sure it seals tightly.
2. Now take the gallon-sized Ziploc bag and fill it up halfway with ice and pour the salt over the ice. Now place the cream filled bag into the ice filled bag and seal.
3. Make sure it is sealed tightly and start shaking. Shake for about 5 minutes (or 8 minutes if you use heavy cream.)
4. Open the gallon-sized bag and check to see if the ice cream is hard, if not keep shaking. Once the ice cream is finished, quickly run the closed pint-sized baggie under cold water to quickly clean the salt off the baggie.
5. Open the baggie and pop in a spoon.