

CHEF DRAXTON'S INDIVIDUAL CHOCOLATE SOUFFLES

Makes 6 individual servings.

INGREDIENTS:

1 – 12 oz. package of semi-sweet chocolate morsels/chips

4 eggs

1 egg white

1/3 C milk

¼ C sugar

1 – 8 oz. package cream cheese, cubed.

DIRECTIONS:

Preheat oven to 375 degrees.

Melt chocolate chips in a microwave safe dish approximately 2 minutes. Stir when beginning to melt rather than over-cooking for best results. Stir until smooth and set aside.

In a blender container combine eggs and egg white, milk and sugar. Cover and blend until smooth.

With blender running add small cubes of cream cheese and blend until smooth.

Add the melted chocolate chips to the blender mixture, cover and blend just until all ingredients are combined.

Pour into 6 ungreased 6-oz soufflé dishes or ramekins.

Bake for 40 minutes at 375 degrees. When knife inserted in center comes out clean remove from oven.

Top with sifted confectioner's sugar or whipped cream or ice cream. Serve immediately.