

# Easy Chocolate Soufflé

## Ingredients

- 200g dark chocolate, chopped
- 100g butter, chopped
- 2/3 cup coconut sugar or brown sugar
- 5 eggs, at room temperature, separated
- 2 tablespoons plain flour
- 2 tablespoons cocoa powder
- 1/4 cup caster sugar
- 2 tsp icing sugar mixture, to serve
- 1 cup [Chris' Greek Yogurt](#), to serve

## Method

1. Preheat oven to 180°C/160°C fan-forced. Grease 4 clean Heritage Pots.
2. Place chocolate and butter in a microwave-safe bowl. Microwave on medium-high, stirring every minute with a metal spoon, for 2 minutes or until smooth. Stir in coconut or brown sugar. Set aside for 10 minutes to cool.
3. Beat egg yolks with a fork to combine. Stir into chocolate mixture.
4. Sift flour and cocoa together over chocolate mixture, stir to combine.
5. Using an electric mixer, beat egg whites until soft peaks form. Add caster sugar, 1 tablespoon at a time, beating until thick and glossy.
6. Add 1 tablespoon egg white to chocolate mixture. Mix well. Using a large metal spoon, gently fold in remaining egg white. Spoon mixture into prepared dish.
7. Bake for 35 minutes or until just firm to touch. Dust with icing sugar. Serve warm with cream.

