

## Ultimate Flourless Chocolate Cupcakes

1 1/2 cups (10 1/2 oz) bittersweet chocolate chips  
1 cup (2 sticks) butter  
4 eggs  
4 egg yolks  
1/2 cup sugar  
2 tbsp. Dutch-process cocoa powder, sifted (I used a Dutch blend)  
1 tsp vanilla extract

Preheat the oven to 375°F. Place 12 paper baking cups in a muffin pan. Put the chocolate and butter in a double boiler, or medium bowl over a pan of simmering water, and stir until completely melted. Set aside to cool. In large bowl, cream the eggs and sugar with an electric mixer until pale and thick. Gently fold in the melted chocolate and remaining ingredients.

Spoon the batter into the cups. Bake for 20 minutes. Remove pan from the oven and cool for 5 minutes. Then remove the cupcakes and cool on a rack.