**Vanilla Souffle with Satin Chocolate Sauce**

Makes 2 souffles

1 tablespoon unsalted butter, melted

2 tablespoons granulated sugar for souffle dish

2/3 cups whole milk

3 tablespoons granulated sugar

3 tablespoons all-purpose flour

1 tablespoon unsalted butter, softened

½ teaspoon vanilla extract

**Meringue:**

2 large eggs, separated

1 tablespoon granulated sugar

Confectioners' sugar

**Satin chocolate sauce:**

3 ounces semisweet chocolate

2 tablespoons light corn syrup

2 tablespoons hot water

**Method:**

1. Preheat the oven to 350 degrees F. Brush 2 souffle dishes well with melted butter.
2. Put the sugar inside one dish and toss to coat, then tip the excess sugar into the next dish and repeat. Place the dishes in the refrigerator to chill.
3. In a medium bowl, whisk the granulated sugar, the flour, and the milk together until smooth. Bring to a simmer over medium heat, whisking occasionally.
4. Simmer just until thickened, about 1 minute. Turn off the heat.
5. Add the butter, stir, cover, and set aside 15 minutes.
6. Whisk in the egg yolks and the vanilla extract.
7. Whip the egg whites in a clean dry bowl until soft peaks form. Add the 1 tablespoon sugar and continue whipping until stiff and glossy. Fold into the milk mixture.
8. Pour the mixture into the prepared dishes, filling them 3/4 full.
9. Run your thumb around the inside rim of each dish, making a shallow "moat" around the edge of the batter. This will help the souffles to rise straight up.
10. Dust the surfaces with confectioners' sugar. (The souffles can stand at this point for up to 30 minutes.)
11. Bake in the center of the oven until puffed and light golden brown, 20 to 30 minutes. Do not open the oven door unless absolutely necessary.
12. **Satin Chocolate Sauce:** Combine the chocolate over simmering water in the top half of a double boiler. Stir constantly until melted, then whisk in the syrup and water without removing the double boiler from the heat. Whisk until smooth and shiny. (The sauce can be made up to 48 hours in advance and refrigerated. To rewarm, stir over low heat or heat in a microwave.)
13. At the table, serve the hot souffles by poking a hole in each one and pouring chocolate sauce into the hole, then drizzling sauce over the tops. For a large souffle, spoon onto dessert plates and drizzle sauce on each serving.