

— AMERICA'S —  
**TEST KITCHEN**

  
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## Chocolate Fudge Cakes

SERVES 2

*You will need two 6-ounce ramekins.*

- 6 tablespoons (1¾ ounces) all-purpose flour**
- ¼ teaspoon baking powder**
- ⅛ teaspoon baking soda**
- ⅛ teaspoon salt**
- 3 ounces bittersweet chocolate (2 ounces chopped, 1 ounce broken into two ½-ounce pieces)**
- ¼ cup whole milk, room temperature**
- 3 tablespoons packed light brown sugar**
- 2 tablespoons vegetable oil**
- 2 tablespoons lightly beaten egg, room temperature**
- ¼ teaspoon vanilla extract**

**1.** Adjust oven rack to middle position and heat oven to 350 degrees. Grease and flour two 6-ounce ramekins. Whisk flour, baking powder, baking soda, and salt together in bowl.

**2.** Microwave 2 ounces chopped chocolate and milk in medium bowl at 50 percent power, stirring occasionally, until chocolate is melted and mixture is smooth, 1 to 3 minutes. Stir in sugar until dissolved; let cool slightly. Whisk in oil, egg, and vanilla until combined. Gently whisk in flour mixture until just combined. Give batter final stir with rubber spatula.

**3.** Divide batter evenly between prepared ramekins and gently tap each ramekin on counter to release air bubbles. Wipe any drops of batter off sides of ramekins. Gently press 1 square chocolate into center of each ramekin to submerge. Place ramekins on rimmed baking sheet and bake cakes until tops are just firm to touch and center is gooey when pierced with toothpick, about 15 minutes, rotating sheet halfway through baking. Let cool for 2 to 3 minutes before serving in ramekins.

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## Rice Pilaf

SERVES 2

*Basmati rice can be substituted here. Use a small saucepan with a tight-fitting lid for this recipe. For an accurate measurement of boiling water, bring a full kettle of water to a boil, then measure out the desired amount.*

- 1** tablespoon unsalted butter or olive oil
- 1** small shallot, minced
- ¾** cup long-grain white rice, rinsed
- 1¼** cups boiling water
- ¼** teaspoon salt
- ⅛** teaspoon pepper

**1.** Melt butter in small saucepan over medium heat. Add shallot and cook until softened, about 2 minutes. Stir in rice and cook until edges of grains begin to turn translucent, about 2 minutes. Stir in boiling water, salt, and pepper, and bring rice to boil. Reduce heat to low, cover, and simmer until all liquid is absorbed, 12 to 15 minutes.

**2.** Remove saucepan from heat. Remove lid, place folded clean dish towel over saucepan, then replace lid. Let rice sit for 10 minutes, then gently fluff with fork. Serve.

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