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Global warming. Yum.

By ROSEMARY BLACK

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Adopted at age 3 from Bogota, Colombia, Marisa Casey, now 25, has returned several times to her birthplace, accompanied by her adoptive parents. She has always loved to cook and eat, and whenever they go, acquaintances in Bogota cook them Colombian food.

"This one woman, Julia, who I consider to be like my grandmother, always makes us this delicious stew that has corn and chicken in it," Casey says. "And my mom has some great Colombian recipes."

Her adoptive mother, Filis Casey, runs an agency called the Alliance for Children, in Massachusetts, that has helped thousands of families adopt children from around the world. Marisa now lives in Brooklyn Heights and plans to start graduate school this fall at Columbia University, where she will study arts administration.

"I would like to follow in my mother's footsteps and start a nonprofit," she explains. Meanwhile, they have co-authored "Born in Our Hearts: Stories of Adoption" (web site is www.borninourhearts.info).

And whenever Marisa has the chance to cook, she often bakes a dessert. "I adapt a lot of my recipes from other sources," Marisa explains. "I adapted this one from a recipe that I saw on Epicurious.com. It's great when you top each slice with a scoop of coffee ice cream and serve it warm."

She especially likes Starbucks Mocha Java Chip or Ben & Jerry's Coffee Coffee Buzz Buzz Buzz. Whatever brand or flavor of ice cream you choose, this cake is at its rich best served warm.

Chocolate Molten Cakes

Serves 8

Butter for the pans

12 teaspoons plus 5 tablespoons sugar

8 ounces semi-sweet chocolate, chopped

1 1/2 sticks unsalted butter

3 large eggs

3 large egg yolks

1 tablespoon all-purpose flour

Coffee or mocha ice cream

Preheat the oven to 425 degrees. Butter eight 3/4-cup soufflé dishes.

Sprinkle each dish with a thin layer of sugar. You will use 12 teaspoons of sugar in all.

Stir chocolate and butter in saucepan over low heat until smooth. Remove from heat.

Using electric mixer, beat eggs, egg yolks, and remaining 5 tablespoons sugar in large bowl until thick and pale yellow. about 8 minutes. Fold 1/3 of warm chocolate mixture into egg mixture.

Then fold in remaining chocolate. Fold in flour. Divide batter into soufflé dishes.

Place the soufflé dishes on a baking sheet and bake the cakes, uncovered, for 13 minutes or until the edges are puffed and slightly cracked, but the center of each jiggles slightly when the dishes are shaken gently.

Top each serving with a scoop of coffee ice cream. Serve.