



Molten Lava Cakes

SERVES 8

This is a decadent dessert that is easy and a crowd-pleaser. You can prepare the batter and fill the ramekins hours before baking them. The key is to cook them until they have just a little "jiggle" when you shake the baking sheet. If you cook them too long, you won't have the molten chocolate oozing out, but the cake is still delicious. If you take them out of the oven too soon, they'll be a thick pudding. So really.....it's a win-win any way you bake them.

INGREDIENTS

3 tablespoon butter

4 egg yolks

¼ cup granulated sugar

½ cup + 1 teaspoon flour

1 ¾ sticks butter, softened

1 ¼ cups powdered sugar

6 ½ ounces dark semi-sweet chocolate

4 eggs

PROCESS:

Preheat oven to 425 degrees.

Rub 8 five-ounce oven-proof ramekins with butter and coat with granulated sugar, pouring out excess sugar. Set aside. Chop chocolate and melt over simmering water in a double boiler. Whisk 1 ¾ sticks butter into chocolate, and then beat in eggs. Mix in the flour and powdered sugar. Pour enough batter into prepared cups to come 1" from top of the cup.

Bake in 425 degree oven for 12 minutes. (The middle should be liquid). Let sit for 5 minutes before serving.