

Molten Chocolate Lava Cake

3 servings

Baking cocoa

3 oz semisweet baking chocolate – Chopped

75 ml butter

2 whole eggs

2 egg yolks

185 ml icing sugar

80 ml flour

1. Heat oven to 450°F. Grease bottoms and sides of 3 custard cups with butter and dust with cocoa
2. In a saucepan (pot) melt chocolate and butter over low heat, stirring frequently. Cool slightly.
3. In a large bowl, beat whole and eggs and yolk with a whisk until well blended. Beat in powdered sugar.
4. Beat in melted chocolate mixture and flour.
5. Divide batter evenly among custard cups.
6. Place cups onto a cookie sheet
7. Bake 12-14 min or until sides are set and centers are still soft (tops will be puffed and cracked)
8. Let stand 3 min, run a small knife along the sides of the cake to loosen. Immediately place a plate upside-down onto each cup and remove.