

Molten Chocolate cakes

Ingredients

- 8 ozs semi sweet baking chocolate
- 1 cup butter
- 2 cups powdered sugar
- 4 eggs
- 4 egg yolks
- 12 tbsp flour
- 3 cups whipping cream
- 3 tbsp sugar

Instructions

Preheat oven to 425

spray 8 custard cups with Pam and place on a cookies sheet.

Microwave chocolate and butter in large bowl on high for 1 minute until butter melted. Whisk until chocolate is melted.

Stir in powdered sugar until well blended. Whisk in eggs and yolks. Stir in flour.

Divide between cups.

Bake 13-14 minutes until sides are firm and center is soft.

Let stand one minute.

Combine sugar and cream and whip til stiff.

Invert cakes on dishes and top with whipped cream.

Summary

Yield: 8

Prep Time: 5 minutes

Category: Cakes

Cuisine: American