## 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 chocloate 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.

