

Molten Lava Cakes - Ingredients/Tools

5 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped (I use mini-chocolate chips)
10 tablespoons (1 1/4 sticks) unsalted butter plus 2 tablespoons for coating ramekins
3 large eggs
3 large egg yolks
1 1/2 cups powdered sugar
1/2 cup flour
Cooking spray
Granulated sugar to coat ramekins
Medium microwaveable bowl
Large mixing bowl
Hand or stand mixer OR whisk
Spatula
Wooden spoon
Measuring cups/spoons (wet and dry)
6 ramekins
Thin, sharp blade knife
Cookie sheet for transporting ramekins to the oven

MOLTEN CHOCOLATE LAVA CAKES

5 ounces bittersweet (not unsweetened) or
semisweet chocolate, chopped
10 tablespoons (1 1/4 sticks) unsalted butter
3 large eggs

3 large egg yolks
1 1/2 cups powdered sugar
1/2 cup flour

Preheat oven to 450°F. Butter six 3/4-cup soufflé dishes or custard cups. Stir chocolate and butter in heavy medium saucepan over low heat until melted. Cool slightly. Whisk eggs and egg yolks in large bowl to blend. Whisk in sugar, then chocolate mixture and flour. Pour batter into dishes, dividing equally. (Can be made 1 day ahead. Cover; chill.)

Bake cakes until sides are set but center remains soft and runny, about 11 minutes or up to 14 minutes for batter that was refrigerated. Run small knife around cakes to loosen. Immediately turn cakes out onto plates. Spoon sauce around cakes. Makes 6.

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