

Chocolate Lava Cake

15 servings

½ lb bittersweet chocolate, chopped

½ lb unsalted butter

6 eggs

½ c sugar

½ c flour

Preheat oven to 400deg F

Butter bottom and sides of ramekins or cup cake molds or paper cups

Sprinkle with sugar, tapping to remove extra

In double boiler, melt chocolate and butter

Whisk until thoroughly melted

In large bowl, whisk eggs, sugar and flour until just blended. Gradually whisk chocolate into egg mixture until combined

Evenly divide the mixture between ramekins or cups using about 1/3 c for each. Place on baking sheet for 10-12 min until tops firm and beginning to crack and edges set. Remove from oven and serve immediately with ice cream.

May be made ahead and reheated in 350deg oven for 6min, just to warm. Top with 4oz mascopone cheese, 1T sugar, and 4oz whipped cream.