



Cut at the line for a 4x6 Recipe Card

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Molten Chocolate Lava Cakes

(Cakes, Heaven)

Ingredients:

- 6 oz bittersweet (or semisweet) chocolate
- 1/2 cup butter
- 2 eggs
- 2 egg yolks
- 1/4 cup sugar
- 2 tbsp flour

Directions:

Melt the chopped chocolate and butter over a double boiler. In a large bowl whisk the eggs and sugar until pale and frothy. Quickly fold in the chocolate and flour. Divide equally into 4 buttered and floured ramekins. Bake at 350 degrees for 8-10 mins, just until sides are set and still bubbly in the middle. Let cool for a couple of minutes then invert on a plate and serve with ice cream.

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