

Molten Lava Cake

- 4 oz semi-sweet baking chocolate (like by Baker's or Ghirardelli) OR just under 1 cup semi-sweet chocolate morsels
- ½ cup butter (preferably unsalted)
- 1 cup powdered sugar
- 2 eggs
- 2 egg yolks
- 6 Tbsp flour
- 2 tsp vanilla
- Pinch salt
- Ice cream/whipped cream and chocolate syrup for garnish, optional

Instructions

1. Preheat oven to 425 degrees F. Liberally grease 4 baking dishes or ramekins (sizes vary so see Mrs. Wolf for specific ones)
2. In a microwaveable bowl (glass measuring cup), melt together the chocolate and butter on HIGH for 1 minute. Remove and stir. Microwave for additional 30 second increments and continue to stir in between until chocolate is smooth and butter has melted. **Whisk** the chocolate until mixture has combined and is smooth and glossy.
3. Add chocolate and butter to large bowl. Stir in the powdered sugar, eggs, egg yolks and vanilla, stirring to combine.
4. Lastly, add in the flour and pinch of salt until a thick batter forms. Whisk together
5. Portion the batter evenly among the ramekins and bake for approx. 13-15 minutes or until the edges are firm and set but the center is still soft.
6. Let the cakes stand for about 2 minutes before carefully running a knife along the edge of the ramekin and releasing the cake gently onto a plate.
7. Top with ice cream and chocolate sauce, if desired. Serve immediately.