

## Mini Molten Chocolate Lava Cakes

Mini Molten Chocolate Lava Cakes			
Yields: 12 servings	Prep Time: 25 minutes	Cool Time: 8 minutes	Total Time: 32 minutes

### Ingredients:

- 6 oz semi-sweet chocolate, roughly chopped
- 6 oz dark chocolate, roughly chopped
- 1 cup butter (2 sticks), cut into chunks
- ½ cup all-purpose flour
- 1 cup powdered sugar, sifted
- ¼ tsp salt
- 4 large eggs, room temperature
- 4 large egg yolks, room temperature

### Optional Toppings:

- Ice cream
- Whipped cream
- Fresh berries
- Powdered sugar



### Instructions:

1. Preheat oven to 425F. Spray a muffin tin with baking spray and dust evenly with cocoa powder.
2. Place the butter and chopped chocolate in a microwave-safe bowl and microwave for 1 minute on high. Stir and continue microwaving in 30 second intervals, stirring after each until smooth.
3. Whisk the flour, powdered sugar, and salt together in a bowl. This will reduce lumps. In a separate bowl, whisk the eggs and egg yolks together.
4. Add the eggs and flour mixture to the bowl of melted chocolate and butter. Stir until combined using a rubber spatula. If there are small lumps, carefully use the whisk to remove them. Some lumps are ok. The batter will be thick.
5. Scoop the batter evenly into the prepared muffin tin. Bake for 8-10 minutes or until the sides are firm and cooked through but the center is still soft and slightly wet.
6. Allow cakes to cool in muffin tin for 1 minute. Remove the cakes from the tin using a spoon or plastic utensil and place them inverted on plates.
7. Top with ice cream, whipped cream, powdered sugar, or berries if desired. Serve immediately.