CHOCOLATE LAVA CAKES

- Preheat oven to 400 degrees F (200 degrees C).
- Grease four ramekins.
- In a medium bowl, whisk together the butter, sugar, and eggs.
- In a separate bowl, whisk together the flour, cocoa powder, and salt.
- Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
- Pour the batter into the prepared ramekins.
- Bake for 10-12 minutes, or until the tops are just set.
- Let the cakes cool for a few minutes before inverting them onto plates.
- Serve immediately with your favorite ice cream.