

Molten Chocolate Cake

1

Added by **brandielle** on July 28, 2009 in **Desserts**, **Special Occasion**

Prep Time 15 Minutes

Servings 4

Difficulty Easy

Cook Time 13 Minutes

Ingredients

4 pieces (squares) Semi-sweet Baking Chocolate

½ cups Butter

1 cup Powdered Sugar

2 whole Eggs

2 whole Egg Yolks

6 Tablespoons Flour

2 cups Real Whipping Cream (seriously It's So Much Better!)

2 Tablespoons Sugar

Preparation Instructions

Preheat oven to 425 degrees.

Spray 4 custard cups with Pam and place on cookie sheet.

Microwave chocolate and butter in large bowl on high for about 1 minute, until butter is melted. whisk until chocolate is also melted.

Stir in sugar until well blended. Whisk in eggs and egg yolks. Stir in flour.

Divide between cups.

Bake 13-14 minutes until sides are firm and center is soft. Let stand 1 minute.

Combine sugar and heavy cream and whip until stiff.

Invert cakes on dishes and top with whipped cream.