**Warm Chocolate Cakes (Martha Stewart)**

4 oz. semi-sweet chocolate

1 stick of butter

2 egg yolks and 2 eggs

1/4 cup granulated sugar

2 tsp. flour

Preheat oven to 450oF.

Butter and flour four 4-oz. ramekins. Place ramekins on a cookie sheet.

Melt together chocolate and butter in a double broiler (or equivalent).

Beat eggs in mixer with sugar.

Add flour. Beat until light and fluffy.

Add chocolate and butter.

Pour mixture into ramekins.

Bake for 7-8 minutes.

Let sit for about a minute. Invert onto plates. Decorate with sugared edible plants (see note).

Note:

1. The unbaked batter can be prepared the day before and refrigerated, and the cakes can be baked the following day.

2. You can wrap tongs with paper towels and rubber bands, and you can move around the hot ramekins with the wrapped tongs.

3. To make sugared edible plants: Beat egg whites with a little water to thin. Brush mixture on mint leaves, rose petals, or pansies. Sprinkle with superfine sugar. Place on a rack to dry.

<https://www.youtube.com/watch?v=-Qa3DVTV81c>