

MOLTEN LAVA CAKE

(adapted from allrecipes.com)

The Cooks Next Door

1 c. butter

8 oz. semi-sweet or dark chocolate (a nice quality of chocolate will give a better cake!), chopped

5 eggs

1/2 c. sugar

pinch of salt

4 tsp. flour

fresh or frozen raspberries, opt.

Preheat oven to 450 degrees. Grease 8 ramekins and set aside.

Melt butter and chocolate in a double boiler or in the microwave. Beat eggs, sugar, and salt with a hand mixer in a medium bowl until sugar dissolves. Beat egg mixture into chocolate until smooth. Beat in flour until just combined. (Batter can be made a day ahead and refrigerated - bring to room temperature before baking).

Adjust oven rack to middle position. Divide batter between ramekins. Bake until batter puffs but center is not set, 9-12 minutes. Carefully loosen the sides of the cake and invert on a dessert plate. Serve with fresh or thawed raspberries if desired.