Molten Chocolate cakes

Ingredients

- 8 ozs semi sweet baking chocolate
- 1 cup butter
- 2 cups powdered sugar
- 4 eggs
- 4 egg yolks
- 12 tbsp flour
- 3 cups whipping cream
- 3 tbsp sugar

Summary

Yield: 8
Prep Time: 5 minutes
Category: Cakes
Cuisine: American

Instructions

Preheat oven to 425

spray 8 custard cups with Pam and place on a cookies sheet.

Microwave chocolate and butter in large bowl on high for 1 minute until butter melted. Whisk until chocloate is melted.

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

Divide between cups.

Bake 13-14 minutes until sides are firm and center is soft.

Let stand one minute.

Combine sugar and cream and whip til stiff.

Invert cakes on dishes and top with whipped cream.