

CUT ALONG DOTTED LINE ✂

1. Preheat oven to 450°. Lightly grease and flour 4 (6-oz.) ramekins. Set on a baking sheet.
2. In a double boiler, over simmering water, melt butter and chocolate. Whisk until smooth.
3. Meanwhile, in a medium bowl, beat whole eggs, egg yolks, sugar, and salt at high speed until thickened and pale. Quickly fold in the egg mixture and flour.
4. Spoon batter into prepared ramekins and bake for 12 minutes, or until sides of cakes are firm but centers are soft. Do not overbake for 1 minute. Cover each ramekin with an inverted dessert plate. Carefully turn over, let stand for about 10 seconds, then unmold. Sprinkle tops with powdered sugar. Serve immediately.

Blue Mountain

DIRECTIONS

FOLD ALONG SOLID LINE 🖱

CHOCOLATE LAVA CAKES

Makes 4 individual servings

INGREDIENTS

- 4 oz. unsalted butter
- 6 oz. bittersweet chocolate
- 2 whole eggs
- 2 egg yolks
- 1/4 c. sugar
- Pinch of salt
- 2 T flour
- Powdered sugar

