



From the kitchen of: \_\_\_\_\_

Name of recipe: Molten Chocolate Cake

### Ingredients:

- 4 oz chocolate chips
- 1/2 c butter (1 stick)
- 1/2 c sugar
- 1 tsp vanilla
- 1/2 tsp kosher salt
- 2 whole eggs
- 2 egg yolks
- 3 tbl AP flour
- 2 tbl cocoa powder

### Directions:

- Preheat oven to 350F. Butter muffin pan, then coat with cocoa powder and knock out excess. Microwave butter and chocolate chips for one minute, stirring half way. Stir until smooth.
- Whisk sugar, vanilla and salt into chocolate, then beat in eggs and yolk until fully blended. Fold in flour until just combined.
- Divide batter among 8 muffin molds and bake 9 to 11 minutes until just set but jiggle at center. Cool 3 minutes, then invert and top with powdered sugar. Boom!