

A Favorite of:



Molten Lava Cakes

Serves: 6

Prep Time: 10 minutes

Bake time: 14 minutes

Ingredients:

1 cup Ghiradelli double
chocolate chips (bittersweet)

4 eggs

10 Tbsp butter

1 tsp coriander

1 tsp cardamon

1 tsp vanilla

½ tsp cinnamon

1 ½ cups powdered sugar

½ cup flour

Nonstick cooking spray

Directions:

Preheat oven to 425°F. Spray six 3/4 cup souffle cups with cooking spray. In a saucepan over low heat, melt chocolate and butter. Add spices and stir until smooth. Turn off heat and allow to cool. In a separate bowl beat eggs and add vanilla. Blend in powdered sugar. Combine egg mixture to chocolate mixture. Gradually add flour to chocolate and stir until smooth. Pour mixture into prepared souffle cups and bake for 14 minutes. Remove from oven and let cool for 5 minutes. Run a knife around edges and invert onto a plate. Serve with whipped cream, ice cream or fresh berries.