



Molten Chocolate Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup unsalted butter, softened
12 ounces bittersweet chocolate
4 eggs
4 yolks
1/2 cup sugar
4 tablespoons flour

Instructions

1. Butter 8 ramekins and coat with a mixture of cocoa powder and sugar.
2. Melt the butter and the chocolate over a water bath. Beat the whole eggs, yolks and sugar until pale, and then combine with the chocolate and flour.
3. Place all of the ramekins on a sheet pan and bake in a preheated oven at 450 degrees for 12-15 minutes, or until the sides of the cake are done but the centers are soft. Let the cakes cool for 1 minute on the pan, and then invert onto separate plates. Let stand for another minute or so before popping out of the baking dishes.

We served them with ice cream drizzled with Bailey's Irish Cream.