

Molten Chocolate Lava Cake



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Recipe by: Laura Vitale

Makes 4

Prep Time: 10 minutes

Cook Time: 15 minutes

Ingredients

- 1 Pack (6 squares) Bakers Semisweet Chocolate
- 1 Stick of Butter
- 1 1/4 cup Powdered Sugar
- 1/2 cup Flour
- 3 whole eggs
- 3 egg yolks
- 1/2 tsp Vanilla Extract
- 1/2 Pint Raspberries
- 1 cup Vanilla Ice Cream
- Non Stick Baking Spray

Note: Before beginning this process, leave the vanilla ice cream at room temperature for 1 hour or until completely melted but still cold.

1) Preheat oven to 425 degrees. Grease 4 8oz. ramekins, place on a baking sheet and set aside.

2) Microwave chocolate and butter in large microwaveable bowl for 2 minutes or until the chocolate and butter are both completely melted. Add sugar, flour, eggs, egg yolks and vanilla. Wisk until smooth and well blended. Divide batter until prepared ramekins.

3) Bake for 14-15 minutes or until cakes are set on the outside but still soft in the center. Let stand for 1 minute. Run a small knife or spoon around cakes to loosen. Carefully invert cakes into dessert dishes. Spoon 1/4 cup of melted ice cream around each cake. Top with raspberries and scatter some berries in the sauce around the cake. Sprinkle with powdered sugar.

