Molten Lava Cakes

Serves 6

¾ c. semisweet chocolate chips

¼ c. + 1 t. butter

¼ c. flour

¾ c. confectioner’s sugar

2 medium eggs

2 egg yolks

1 ½ tsp. vanilla extract

Preheat oven to 375 degrees. Melt chocolate and butter over double boiler. Mix flour and sugar together and add to chocolate mixture. Whisk in eggs and yolks until smooth. Stir in vanilla. Put cupcake liners into cupcake pan and scoop mixture into them evenly. Bake for 9 minutes. Serve warm. **(Note that our industrial ovens may be hotter than a regular kitchen oven so you may want to check after 5 minutes and then at 1-2 minute intervals thereafter to prevent the center from cooking all the way through.)**