

LAVA CAKE

8 oz butter
12 oz bittersweet chocolate
8 tbs sugar
4 eggs
4 egg yolks
pinch of salt
4 tablespoons flour

preheat oven to 450. butter 8 ramekins well and set on a baking sheet. melt butter and chocolate over a double boiler or in a microwave (if in a microwave, JUST until melted. best to stop and stir occasionally).

beat eggs and egg yolks sugar and salt in a mixer at high speed until thickened and pale yellow. whisk melted mixture until smooth then slowly add it, along with the flour into the mixer with eggs. beat until JUST COMBINED. then pour into prepared ramekins and bake for 12 minutes. remove from oven and let rest for 3-4 minutes. then carefully run a blunt knife around the edge of the ramekin and then invert the ramekin onto a plate.

serve with ice cream and a burnt caramel sauce.

MAKE AHEAD The batter can be refrigerated for several hours; bring to room temperature before baking.

burnt caramel sauce (optional)

1 cup sugar
3/4 cup cream
Pinch salt

In a saucepan put 1/4 c sugar over med high heat until sugar is melted. Add in 1/4 c increments, waiting until it melts before each addition. When the sugar is a med - dark brown (darker=more bitter) take off heat and add cream stirring constantly. Cool slightly before using.