

# Chocolate Lava Cake

Disney's Contemporary Resort

California Grill

## Ingredients

- 8 ounces semisweet chocolate squares chopped or 1 cup semisweet chocolate chips
- 2 sticks of butter
- 5 egg yolks
- 4 whole eggs
- 3/4 cup sugar
- 1/3 cup all purpose flour



## Directions

1. Preheat oven to 375 lightly butter sides of 6 individual (3/4 cup) ramekins lightly coat with sugar. Shake out excess.
  2. Melt chocolate & butter in double boiler set over simmering water stir until smooth. Remove from water & cool 10 minutes
  3. Beat egg yolks & whole eggs together add sugar & beat 2 minutes until thick & light
  4. Fold in chocolate mixture.
  5. Sift flour then fold into batter until smooth.
  6. Divide batter among prepared cups filling 3/4 full.
  7. Place on baking sheet & bake 35 to 40 minutes or until sides of cake are set and middle is still soft. Do not overheat.
  8. Using a small knife cut around sides of cake to loosen. Invert onto plates & serve with favorite ice cream.
- Chef's Note:** You can also use muffin tins. Recipe makes 12. Bake for 15 minutes or until set & middle is still soft.

