

Molten Lava Cakes (12 cakes)



Ingredients:

- 12 - 1 oz bittersweet Chocolate squares
- 4 - 1 oz semi-sweet Chocolate baking squares
- 20 tbsp Butter
- 1 cup all-purpose Flour
- 3 cups Confectioners Sugar
- 6 large Eggs
- 6 Egg yolks
- 2 tsp Vanilla extract
- 4 tbsp Grand Marnier
- Dulce de Leche drizzle

Directions:

- Preheat oven to 425°F.
- Grease 12 ramekins or custard cups.
- Melt chocolates and butter in the microwave or in a double boiler.
- Add flour and sugar to chocolate mixture.
- Stir in eggs until smooth.
- Stir in vanilla and Grand Marnier.
- Divide batter evenly among custard cups.
- Bake for 14 minutes.
- Edges should be firm, but the center will be runny.
- Run a knife around the edge to loosen.
- Drizzle each cake with dulce de leche.
- Serve in ramekin.