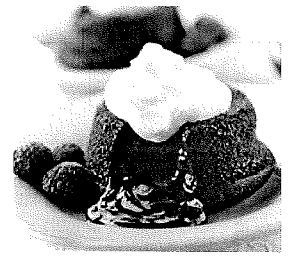


Molten Chocolate Cake



Equipment:

2 pyrex custard cups
microwave-safe bowl
Measuring cups
Whisk
Mixing bowl

measuring spoons (15 mL)
rubber spatula
baking sheet with raised sides
butter knife
small plates

Method:

1. Preheat Oven to 200C/400°F
2. Grease 2 custard cups lightly with butter.
3. Microwave the chocolate and butter in a microwaveable bowl for 2 minutes on 50% power, or until the butter is melted.

1 1/2 squares of semi-sweet chocolate
50 mL butter
4. Stir with a whisk until the chocolate is completely melted.
5. Add icing sugar and mix well.

125 mL icing sugar
6. Blend in whole egg and egg yolk.
7. Stir in flour.

1 whole egg
1 egg yolk
45 mL flour
8. Pour mixture into custard cups. And place custard cups onto a baking sheet.
9. Bake for ~~13-14~~¹⁶⁻¹⁸ minutes or until sides are firm but centres are still soft.
10. Let them stand for 1 min. Then carefully run a small knife around the edges of the cakes to loosen them. Invert the cakes onto plates and remove cups.
11. Top with whipped cream and serve warm!

20 mL whipped cream