



Recipe from: [My Catholic Tradition](#)

Molten Chocolate Cakes

Prep: 15 mm.

Total: 30 mm.

4 squares semi-sweet baking chocolate
½ cup butter
1 cup powdered sugar
2 eggs
2 egg yolks
6 tbsp flour
1/2 cup thawed Cool Whip Whipped Topping

Preheat the oven to 425°F.
Butter four (3/4-cup) custard cups or soufflé dishes.
Place on a baking sheet.

Microwave the chocolate and butter in large microwaveable bowl on HIGH for 1 min. or until butter is melted.

Stir with a wire whisk until the chocolate is completely melted.

Stir in the sugar until well blended.

Blend in the eggs and egg yolks with wire whisk.

Stir in the flour.

Divide the batter between prepared custard cups.

Bake for 13 to 14 min. or until sides are firm but centers are soft.

Let stand for 1 min.

Carefully run a small knife around cakes to loosen.

Invert the cakes onto dessert dishes.

Serve immediately, topped with whipped topping.

Serves 8

MAKE-AHEAD: You can prepare the batter for this dessert a day ahead of time. Pour into prepared custard cups, cover with wrap and refrigerate. Bake as directed when ready to serve.