



Molten Lava Cake

INGREDIENTS:

- 1 cup Unsalted Land of Lakes Butter.....○
- 8 ounces Semisweet Chocolate Chips.....○
- 5 Large Eggs.....○
- ½ cup Sugar.....○
- Pinch Salt.....○
- 4 teaspoons All Purpose Flour.....○
- 8 extra-large paper Muffin Cups.....○
- 1 tablespoon fresh minced Ginger.....○
- ¼ cup White Confectioners Sugar.....○
- 8 Maraschino Cherries.....○

PREPARATION:

- Melt Land of Lakes Butter and 8 ounces of Semisweet Chocolate Chips together in the microwave. Beat Eggs, Sugar and Salt with a hand mixer in a medium bowl until sugar dissolves.
- Beat Egg mixture into chocolate until smooth. Add minced Ginger and then beat in All Purpose Flour until just combined. (Note: Batter can be made a day ahead; return to room temperature an hour before baking.)
- Pre heat oven to 450° and place oven rack in middle position. Line a muffin size baking tin with large muffin size baking cups. Spray muffin papers with vegetable cooking spray. Divide batter among muffin cups.
- Bake until batter puffs but center is not set, about 8 to 10 minutes. Carefully lift cakes from tin and set on a work surface. Pull papers away from cakes and transfer cakes to dessert plates.
- Sprinkle top of each with White Confectioners Sugar and a top with a Maraschino Cherry.

SERVES 4