

VOLCANO LAVA CAKES

What you'll need:

6-ounce custard dishes or large muffin/cupcake pan
6 (1-ounce) squares bittersweet chocolate
2 (1-ounce) squares semisweet chocolate
10 tablespoons (1 1/4 stick) butter
1/2 cup all-purpose flour
1 1/2 cups confectioners' sugar
3 large eggs
3 egg yolks
1 teaspoon vanilla extract
Strawberry or raspberry sauce/syrup
8-12 strawberries or raspberries

Directions:

1. Preheat oven to 425 degrees F.
2. Grease 6 (6-ounce) custard cups.
3. Melt the chocolates and butter in the microwave, or in a double boiler.
4. Add the flour and sugar to chocolate mixture.
5. Stir in the eggs and yolks until smooth.
6. Stir in the vanilla.
7. Divide the batter in custard cups or large muffin pans.
8. Place in the oven and bake for 14 minutes.
9. The edges should be firm but the center will be runny.
10. Run a knife around the edges to loosen and flip upside down onto plates.
11. Crumble a side of the 'volcano' and pour raspberry or strawberry sauce from the center to create the lava flowing.
12. Crumble up some strawberry or raspberry bits for the lava rocks and add optional dinosaur toys to complete the theme.

