



6 ounces semi-sweet baking chocolate chopped
1/2 cup unsalted butter
1/4 cup all-purpose flour
1/2 cup confectioners' sugar

1/8 teaspoon salt
2 large eggs
2 large egg yolks
unsweetened cocoa

To a bowl add chopped chocolate and unsalted butter. Microwave on high in 30 second intervals stirring after each. Stir until the mixture is completely smooth. Set aside. **DO NOT** use chocolate chips in this recipe.

In a bowl whisk together all-purpose flour, confectioners sugar, and salt. Set aside.

In a small bowl whisk together the eggs and egg yolks. Set aside.

Pour the all-purpose flour mixture and the egg mixture into the bowl of chocolate. Stir everything together slowly with a wooden spoon.

Spoon the cake batter into 4 ramekins sprayed with non-stick cooking spray and dusted with cocoa powder.

Bake in a 425°F oven for 12-14 minutes. The sides of the cake should be firm and the middle will look soft.

Allow the cakes to cool for 1 minute.

Cover the ramekin with an inverted plate and carefully turn over.

Add any desired toppings and serve immediately.

Enjoy!