



Chocolate Lava Cake

Satisfy your sweet tooth with this rich and creamy chocolate dessert. Enjoy on your own or share it with others! 2011 Recipe Contest Honorable Mention by Jennifer A.

Yield: Serves 8

Ingredients

- 4 squares Baker's semi-sweet chocolate
- 1 stick butter or margarine
- 1 tsp vanilla
- 1 cup powdered sugar
- 2 eggs plus 2 egg yolks
- 6 tbsp [Pamela's Baking & Pancake Mix](#)

Directions

Melt chocolate and butter or margarine in microwave for about 1 to 1-1/2 minutes. Whisk until it all melts. Add vanilla and eggs; keep whisking. Add powdered sugar; whisk as you add. Add Pamela's Baking & Pancake Mix, continue whisking. Pour mix into 8 muffin cups, use paper or grease well.

Bake about 10-13 minutes at 425° degrees.

Do not over bake. Will be molten in the middle and can add berries, ice cream, cool whip or all three!

Chef's Note: Spray the paper cups, if using, making it easier to unwrap your Lava Cakes.

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