

Lava Cakes

Heavenly when warm!

Serves 6

1 1/3 cups semi-sweet chocolate chips

1/2 cup butter

1 Tbsp water

1 tsp vanilla

1 cup powdered sugar

3 eggs

5 Tbsp flour

1 Tbsp cocoa powder

1/4 tsp cinnamon

1/4 tsp ginger

Dash of salt

Butter 6 ramekins. Preheat oven to 425.

Melt butter and chocolate together. Stir in water, vanilla, and sugar until blended. Whisk in eggs. Stir in remaining ingredients and spoon into prepared dishes.

Bake 15 minutes and let stand 1 minute before serving. Can be served with a dollop of whipped cream.

****Options:** We've put a spoonful of peanut butter in the center before baking. It's best to leave out the ginger and reduce the cinnamon for that version.

