

### Warm Chocolate Melting Cake

8 oz. semi sweet baking chocolate  
1 cup butter  
7 eggs  
6 Tbsp. sugar  
½ cup all-purpose flour  
6-8 ramekin serving dishes

Preheat oven to 375. Melt chocolate and butter in saucepan; cool. In separate bowl, whisk together four eggs and the sugar. Whisk in the flour. Whisk in the remaining eggs and then add to

the cooled chocolate mixture. Pour into ungreased ramekins. Bake just until done on the edges, about 13-14 minutes (inside will be melting.) Serve in the ramekins with powdered sugar on top. You can spray the ramekins with cooking spray before baking if you want to turn out onto a serving plate alongside vanilla ice cream. 6-8 servings, depending on how big your ramekins are.