

Molten Lava Cake



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
2 tablespoons orange liqueur

- **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 and orange liqueur
- **7** Divide the batter evenly among the custard cups
- **8** Place in the oven and bake for 14 minutes. The edges should be firm but the center will be runny.
- **9** Run a knife around the edges to loosen and invert onto dessert plates.