**Chocolate Lava Cakes**

1 cup semi-sweet baking chocolate  
1/4 cup unsalted butter (plus a little more for greasing the custard cups)  
1/4 cup sugar (plus a little more for the custard cups)  
4 large eggs  
1/4 cup all-purpose flour  
1/4 teaspoon kosher salt

Preheat oven to 425\*F.

Generously grease 4 8-oz. custard cups with butter and coat with sugar.

Melt chocolate over double boiler.

Cream together the butter and sugar in your stand mixer using the paddle attachment (should look paste-like with no chunks).

Add eggs to butter and sugar mixture and beat until it looks a bit foamy and ingredients are fully combined (about a minute).

Add flour and salt and beat until just combined.

Add about 1/3 of the melted chocolate to the egg mixture and stir gently. Now add the rest of the chocolate until thoroughly combined and there are no streaks. Remember to scrape down the sides and bottom of the bowl throughout the process.

Place custard cups on a parchment lined baking sheet and divide the batter evenly among them (shouldn’t be more than ¾ of the way full). Place them in the oven and bake JUST until the tops looks dry and sides begin to pull away from the glass, about 11 minutes. Allow them to sit for 5 minutes when they come out of the oven.

Flip upside down onto a dessert plate (you may have to tap the bottom firmly to get them to release) and serve with fresh whipped cream, ice cream, etc.

<https://www.buzzfeed.com/christinebyrne/i-lava-you?utm_term=.od6Vzmg9Xw#.ebaMqA5GyB>