**Chocolate Lava Cake**

**Ingredients:**

1 stick butter

6 oz. chocolate chips

2 eggs

2 egg yolks

¼ cup sugar

¼ tsp. salt

2 Tbsp. flour

**INSTRUCTIONS**

1. Preheat oven to 450º.
2. Spray 5 foil cups well with pan spray.
3. Set up a double boiler and melt the butter and chocolate together.
4. Fit the Kitchenaid with the whisk attachment.
5. Whisk together eggs, egg yolks, sugar, and salt until light and fluffy; about 5 minutes. Remove from the Kitchenaid.
6. Once the chocolate is melted, whisk it until it is smooth and the butter is fully incorporated.
7. Fold the melted chocolate and the flour into the egg mixture.
8. Divide the batter evenly between the 5 foil cups.
9. Bake for 12 minutes, or until the edges are set, but the inside is still jiggly.
10. Invert and serve warm.