

Molten Chocolate Cakes

SOURCE: QUICK COOKING, MAY/JUNE 2004

INGREDIENTS:

1 1/4 C butter (2 1/2 sticks)
3/4 C semisweet chocolate chips
4 medium eggs
1/2 C sugar
3/4 C flour
12 caramel candies
1/4 C evaporated milk, divided

DIRECTIONS:

Preheat oven to 325° F – grease 12 muffin cups.

Combine butter and chocolate chips in double boiler – cook, stirring continually, till chocolate is melted – let stand to cool slightly. Combine eggs and sugar in large bowl – beat with mixer set at medium speed till thickened (about 5 minutes) – add flour gradually, beating at low speed – add chocolate mixture – beat till thick and glossy (about 3 minutes).

Fill prepared muffin cups 2/3-full with this mixture – bake 5 minutes. Meanwhile, combine caramels + 2 TBS evaporated milk in double boiler – cook, stirring continually, till caramels are melted – spoon 2 tsp caramel mix into each muffin cup – bake 8 minutes longer – invert cakes onto individual serving plates.

Stir remaining evaporated milk into remaining caramel mixture – serve with the warm cakes.

Yield: 12 servings