



Prep Time: 15 min 30 min

Total Time:

Makes:

8 servings, 1/2 cake (49 g) each

Average Rating ★★★★★ (147)

What You Need!

4 squares BAKER'S Premium 70% Cacao Dark Chocolate

1/2 cup butter (125mL)

1 cup icing sugar (250mL)

2 whole eggs

2 egg yolks

6 Tbsp. flour (90mL) 15mL x 6

1 tsp. icing sugar 5mL

12 fresh raspberries



Make It!

HEAT oven to 425°F.

BUTTER 4 (3/4-cup) custard cups or ramekins. Place on baking sheet.

MICROWAVE chocolate and butter in large microwaveable bowl on HIGH 1 min. or until butter is melted. Stir with whisk until chocolate is completely melted. Add 1 cup sugar; mix well. Blend in whole eggs and egg yolks. Stir in flour. Pour into custard cups.

BAKE 13 to 14 min. or until sides are firm but centres are still soft. Let stand 1 min. Carefully run small knife around edges of cakes to loosen. Invert cakes onto dessert plates. Sprinkle with 1 tsp. icing sugar; top with raspberries. Cut in half. Serve warm.

Kraft Kitchens Tips

Size-Wise

Looking for the perfect dessert for a group of chocoholics? One serving of these indulgent molten cakes is sure to hit the spot.

Make Ahead

Batter can be prepared ahead of time. Pour into prepared custard cups; cover with plastic wrap. Refrigerate up 24 hours. When ready to serve, uncover and bake as directed.

How to Bake Cakes in Muffin Cups

Reduce raspberries to 10. Prepare batter as directed; pour into 10 paper-lined muffin cups. Bake at 425°F for 10 min. or until sides are firm but centres are still soft. Let stand 1 min. Do not cut in half. Makes 10 servings, 1 cake (39 g) each.

Nutritional Information

Calories	290	Total fat	20 g	Saturated fat	11 g
Cholesterol	130 mg	Sodium	110 mg	Carbohydrate	27 g
Dietary fibre	2 g	Sugars	19 g	Protein	4 g
Vitamin A	15 %DV	Vitamin C	2 %DV	Calcium	2 %DV
Iron	20 %DV				