Chocolate Lava Cake

Ingredients: 4 tsp granulated sugar ½ cup butter, cubed 6 oz semi-sweet chocolate chips 1 cup powdered sugar 2 large eggs, beaten 1 tsp vanilla 6 Tbsp flour ½ tsp salt additional powdered sugar for sprinkling strawberry slices

Directions:

- Grease the sides of 4 ramekins with butter. Add 1 tsp of granulated sugar into each and rotate bowl to coat the sides and bottom. Preheat the oven to 400 degrees F.
- In a microwave safe mixing bowl, melt the butter and chocolate chips. Stir together until smooth. Blend in the confectioners sugar until smooth.
- Mix in the beaten eggs and vanilla, then the flour and the salt.
- Divide the batter among the 4 ramekins. Place the ramekins on a baking sheet.
- Bake for about 13-14 minutes, until the sides are set and the centers are soft. Let stand for 5 minutes.
- Loosen the cakes around the sides and then invert onto a plate. Sprinkle liberally with powdered sugar and top with strawberry slices.
- Best when served warm, but you can reheat for a few minutes if you have leftovers.