**Lava Cakes**

Makes 4

**Ingredients**

125ml margarine

175ml chocolate chips

3 eggs

65ml sugar

Pinch if salt

7ml flour

4 large paper muffin cups

Method

1. Preheat oven to 450°F
2. Melt butter and chocolate in a double boiler. Remove from heat.
3. In a medium bowl beat eggs, sugar and salt using an electric mixer until the sugar is fully dissolved
4. Combine egg mixture with chocolate mixture until smooth.
5. Beat flour until just combined
6. Line muffin tins with muffin cups and spray PAM in the muffin liners.
7. Divide batter among the muffin cups.
8. Bake until batter puff but the center is not set 8-10 minutes.
9. Carefully lift cakes from the tin and set on a work surface. Pull paper away from cakes and transfer cakes to a plate.