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Molten Chocolate Cakes with Whipped Cream and Fresh Strawberries

Ingredients:

¼ pound butter, plus enough to grease the ramekins
2 T. flour, plus enough to flour the ramekins
6 ounces semisweet chocolate, chopped
2 T. heavy cream
2 T. confectioner's sugar
2 large eggs
2 large egg yolks
¼ cup sugar
1 teaspoon vanilla extract
¼ teaspoon almond extract
1/8 teaspoon cinnamon
pinch of salt

Heavy cream for whipped cream

Berries, mint and confectioners sugar for garnish

Procedure:

Grease and flour 4 6 ounce ramekins or baking dishes.

In a double boiler, add the chocolate, butter, cream and powdered sugar.

Sit until melted.

In a medium bowl, whisk together the eggs, egg yolks, sugar, vanilla, almond extract, cinnamon and salt for about 3 minutes.

Sift the 2 T. flour into the mixture and fold in.

Fold the chocolate into the egg mixture and divide among the ramekins and bake at 350 degrees for about 10-12 minutes or until the tops are puffy and the sides are set.

Let cool for about 2 minutes and unmold onto dessert plates.

Garnish and enjoy!

Serves 4