

# Lava Cakes Are Hot For The Holidays



**So sumptuous and delicious, Warm Chocolate Lava Cakes are bound to be your most glamorous holiday dessert.**

(NAPSA)—The holidays are made for dazzling desserts. When the candles are twinkling on your party table and you've just served a fabulous dinner, impress your guests with this year's most decadent dessert, Warm Chocolate Lava Cakes.

Popular in trendy restaurants, these individual cakes in special dessert-sized single servings are tender on the outside with rich, molten centers on the inside. Until recently, recipes for these cakes were complicated and had to be made from scratch. Now, however, a delicious new recipe starts with a gourmet double-chocolate brownie mix, making it easy to achieve such elegance.

When your spoon dips into the lush, warm chocolate goodness and you savor your first bite, you'll find a true moment of holiday bliss.

## Warm Chocolate Lava Cakes

### Filling:

$\frac{2}{3}$  cup chocolate chips

$\frac{1}{3}$  cup whipping cream

### Cake:

$\frac{1}{3}$  cup water

$\frac{1}{3}$  cup vegetable oil

1 egg

1 package Ghirardelli Brownie Mix

Preheat oven to 325°F. Lightly grease eight, 6-oz. ramekins or oven-safe custard cups.

**For Filling:** Place chocolate chips in a bowl. Heat cream just until low boil and pour over chocolate chips. Stir until chocolate chips have melted and mixture is smooth. Refrigerate until firm.

**For Cake:** Blend water, oil and egg in medium bowl. Add brownie mix and stir until moistened. Place scant  $\frac{1}{4}$  cup batter into each prepared ramekin. Spoon rounded tablespoon filling gently over batter in each ramekin. Spoon remaining batter over filling. Bake 30-35 minutes. Garnish with powdered sugar and fresh raspberries, if desired. Serve warm. Makes 8 servings.