

## *Easy Peppermint Molten Lava Cakes* *in cupcake tins*

You'll need:

$\frac{3}{4}$  c butter

$\frac{1}{2}$  c cream

6 eggs

Preheat oven to 400 degrees.

Spray cupcake tins with cooking oil.

Combine butter, chocolate chips & cream in microwave safe bowl & warm in 30 second increments, whisking vigorously.

Allow to slightly cool.

In a large bowl, combine eggs, 1 tsp peppermint & dry mixture. Gradually add chocolate mixture to egg mixture.

Pour into greased cupcake tins & bake 8-10 minutes.

Wait one minute, then invert onto a cookie sheet & transfer to plates with a spatula. Serve immediately.

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