

Melty Chocolate Peanut Butter Cake

Ingredients

1 T Unsalted Butter
1/4 c Semi-Sweet Chocolate Chips
1 Egg
4 t Sugar
1 T Peanut Butter (or 1 tablespoon
bourbon)
0 pn Salt
1 t Flour
1/4 t Vanilla Extract

Instructions

- 1.Preheat oven to 375Â° and set a baking sheet on rack in center of oven. Spray a 6 ounce ramekin with cooking spray and set aside.
- 2.Put butter and chocolate chips in a small heatproof bowl set over a small pot of simmering water. Heat, stirring, until chocolate melts; let cool a few minutes.
- 3.Whisk egg, sugar, vanilla, and peanut butter in a small bowl to blend. Whisk in chocolate mixture until well incorporated, then stir in salt and flour just until combined.
- 4.Pour batter into ramekin. Set on baking sheet and bake until as done as you like, 12 minutes for a molten center (a 3/4-in. ring around the edge will look dull) or 14 minutes for a soft center (cake edge will puff slightly).

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5. Let cake cool 2 minutes. Protecting hands, invert onto a plate. Eat right away.