

chocolate

why This perennial favorite was featured as one of the hottest flavors of 2004 and merits a repeat appearance on our top five list this year. Widespread passion for this rich comfort food is stronger than ever. With the very first World Chocolate Awards being handed out in London, England, this year, chocolate innovations show no signs of abating.

try Molten Chocolate Cakes

Simply irresistible, this warm dessert is one of our favorites.

Prep: 15 min. | Total: 29 min.

- 4 squares Baker's Semi-Sweet Baking Chocolate
- 1/2 cup butter
- 1 cup powdered sugar
- 2 eggs
- 2 egg yolks
- 6 Tbsp. flour
- 1/2 cup Cool Whip Whipped Topping, thawed

PREHEAT oven to 425°F. Butter 4 (3/4 cup) custard cups or soufflé dishes. Place on baking sheet.

MICROWAVE chocolate and 1/2 cup butter in large microwavable bowl on HIGH 1 min. or until butter is melted. Stir with wire whisk until chocolate is completely melted. Stir in sugar until well blended. Whisk in eggs and egg yolks. Stir in flour. Divide batter between prepared custard cups.

BAKE 13 to 14 min. or until sides are firm but centers are soft. Let stand 1 min. Carefully run small knife around cakes to loosen. Invert cakes onto dessert dishes. Top with 1 Tbsp. of whipped topping and serve immediately.

Makes 8 servings, 1/2 molten cake each.

Batter can be made a day ahead. Pour into prepared custard cups, cover with plastic wrap and refrigerate. Bake as directed.

on the web

For the chocoholic in all of us, search for "chocolate" on kraftfoods.com and find chocolate videos, tips and deliciously decadent recipes sure to satisfy your chocolate cravings.

QUICK CHOCOLATE FONDUE

How do you treat yourself to the decadence of a chocolate fondue without all the hassle? Try our convenient microwavable tub of Baker's Dipping Chocolate for an instant fondue or drizzled garnish for fruit, nuts, pretzels and desserts.