



FROM DAHLYA'S DINER IN JUNE BERRY SQUARE

This recipe is from Book One:

The Adventures Begin

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Created and tested in Dahlya's kitchen.

Molton Lava Cakes

DID YOU KNOW? Molten lava cakes are easy to bake in a cupcake tin! Begin by pre-heating your oven to 425°. Spray inside each well thoroughly with cookspray, and also around the top of each well.

You'll also need:

- 1/2 stick butter
- 1 cup semi-sweet chocolate chips
- 1/2 cup flour (all-purpose)
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1/3 cup honey
- 1 tsp vanilla extract
- 1/4 cup milk
- 1 egg
- vanilla ice cream



Directions:

1. In large microwave bowl heat butter and chips for 1 minute, then set aside.
2. Stir continually until all chips are melted.
3. In small mixing bowl combine flour, baking powder and salt. Whisk until well blended.
3. Into chocolate at honey and vanilla extract. Whisk until well blended.
4. In a small bowl combine milk and egg. Whisk until egg is well blended.
5. Pour egg-milk mixture into chocolate. Whisk until well-blended.
6. Bake for 12-14 minutes. Cakes should have a slightly rounded top and the sheen gone. Do not overbake or lava will be gone!
7. Let pan rest on cooling rack or for 5 minutes.
8. Remove from rack and place rack on top of tin. Holding tin and rack together, turn them upside down to release cakes onto tin.
9. Servie immediately with a scoop of ice cream. *YUUM!*

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From Dahlya's Diner in Juneberry Square



Dahlya's Diner of Juneberry Square is from
Booker T. Bear's adventurous read-to-me series, Let's GO!
co-featuring Booker's best friend, Dahlya Dragonfly:

The Adventures Begin

A Hap-hap-py Day

Creature Features

Weird Word Day



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