



Molten Butterscotch Cakes



6 t graham cracker crumbs

1 c butterscotch chips

2/3 c butter or margarine

6 eggs (3 whole eggs, 3 egg yolks)

3/4 c brown sugar, packed

1/2 c flour

Grease and flour six 6-ounce custard cups. Sprinkle 1 teaspoon graham cracker crumbs into bottom of each cup. Set cups aside. Melt butterscotch chips and butter in saucepan over medium heat, stirring constantly until smooth. Remove from heat. Cool 5 minutes. Meanwhile, beat whole eggs and egg yolks (discard remaining three egg whites) until well blended. Beat in brown sugar. Add melted butterscotch mixture. Mix well. Add flour and mix just until blended. Pour batter into custard cups, dividing equally. Place cups on cookie sheet with sides. Bake at 450°F for 11-12 minutes. Centers will still be soft. Let sit 3 minutes. Loosen sides of cake with knife. Place dessert plate upside down on top of each custard cup and invert cake onto plate. Serve warm with vanilla or praline pecan ice cream.