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## Chocolate Mint Soft-Center Cupcakes

(A sure bet for Valentine's Day, and easy to make). Serves 6 - 8

Ingredients:

6 oz. bittersweet or semisweet chocolate, chopped

3 large eggs, plus 3 egg yolks

1/4 cup Mary's Baking Mix

1/4 tsp. salt

1 stick unsalted butter, chopped, or 8 Tbs. butter alternative

1/2 cup sugar

1 1/4 tsp. peppermint extract

(See below for additional ingredients).

Preheat oven to 375 degrees. Lightly grease 6 ramekins, custard cups or a 12-cup muffin tin. In a small saucepan, combine chocolate and butter; stir until melted and smooth. Set aside to cool.

In a large mixing bowl with a hand- or standing-mixer, beat eggs and sugar until they form a thick, pale ribbon, about 5-7 mins. Add Mary's Baking Mix and blend. Add chocolate mixture, peppermint extract and salt; mix until incorporated.

Divide equally between cups or tins. (This batter will fit 8 spaces of the muffin tins.) Place ramekins or custard cups on baking sheet. Bake only until sides are set and middle slightly loose and glossy, about 8-10 mins. If using a muffin tin, check for doneness at about 6-8 minutes.

Remove cakes from oven, loosen sides with a knife. Invert onto a dessert plate and let cool. Sprinkle with confectioner's sugar or sweetened cocoa if desired. Garnish with a fresh mint leaf.

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