Molten Chocolate Cake

½ cup flour
½ cup granulated sugar
4 tablespoons unsweetened cocoa powder
1 teaspoon baking powder
¼ teaspoon sea salt
6 tablespoons melted butter
6 tablespoons whole milk, room temperature
2 medium eggs
1 teaspoon vanilla extract
2 ounces semi-sweet chocolate, about 6 squares
2 tablespoons water, divided
2 mugs or ramekins about 8 ounce capacity

1. Preheat oven to 400°F. Butter insides of your mugs or ramekins and set aside.
2. In a small bowl, whisk together with a fork or small wire whisk; flour, sugar, cocoa powder, baking powder and salt until well combined.
3. Add in the melted butter, milk, eggs and vanilla. Whisk well to combine making sure you scrape the bottom of the bowl.
4. Divide batter evenly between your two ramekins about halfway full. Place 3 chocolate pieces into each ramekin. You don’t need to push the chocolate down to the bottom as they will sink as the cake bakes.
5. Drizzle 2 tablespoons of water over each of the ramekins.
6. Set both ramekins on a baking sheet and bake for about 10-15 minutes.
7. Let cool for 5 minutes before serving. Dust with powdered sugar and enjoy!