

Lava Cake

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

30 mins

Description

The best lava cake I've ever had. Serve these decadent molten chocolate cakes topped with powdered sugar or vanilla ice cream. This recipe makes four delicious individual desserts.

Ingredients

- 6 ½ (1 ounce) squares semisweet chocolate
- finely chopped - ½ cup butter
- cut into 8 pieces - 3 eggs
- room temperature - ¾ cup white sugar - 2 tablespoons all-purpose flour - 4 teaspoons unsweetened cocoa powder - 1 pinch salt

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Grease and flour four 6-ounce ramekins. Place chocolate and butter in the top of a double boiler over simmering water. Stir frequently
2. scraping down the sides with a rubber spatula to avoid scorching
3. until chocolate is melted
4. about 5 minutes. Combine eggs and sugar in a large bowl; beat with an electric mixer until pale and thick
5. about 5 minutes. Mix in melted chocolate
6. flour
7. cocoa powder
8. and a pinch of salt until combined. Pour batter into the prepared ramekins and place on a baking tray. Bake in the preheated oven until the sides are set but the middle is still jiggly
9. 10 to 13 minutes. Let cool for 5 minutes before serving.