

Ghirardelli Individual Chocolate Lava Cakes

Jacob · 29/09/2024



Prep Time

2 hrs 5 mins

Difficult

Medium

Servings

2 hrs 30 mins

Description

A special occasion deserves a special dessert This lava cake oozes with rich indulgent chocolate that will surely impress your guests

Ingredients

- - 1 ½ (4 ounce) Ghirardelli 60% Cacao Bittersweet Chocolate Baking Bars
- divided - ¼ cup heavy cream - Cooking spray - 1 stick unsalted butter - 3 eggs - 3 egg yolks - ½ cup white sugar - ½ teaspoon vanilla extract - ¼ cup cake flour - Fresh raspberries - Whipped cream
- or to taste

Instructions

1. To make centers
2. melt 2 ounces of chocolate (1/2 a baking bar) and cream in double boiler. Whisk gently to blend. Refrigerate about 2 hours
3. or until firm. Form into 6 balls; refrigerate until needed. To make cake
4. heat oven to 400 degrees F. Spray six 4-ounce ramekins or custard cups with cooking spray. Melt 4 ounces of chocolate (1 baking bar) and butter in double boiler; whisk gently to blend. With an electric mixer
5. whisk eggs
6. yolks
7. sugar
8. and vanilla on high speed about 5 minutes
9. or until thick and light. Fold melted chocolate mixture and flour into egg mixture until just combined. Spoon cake batter into ramekins. Place a chocolate ball in the middle of each ramekin. Bake about 15 minutes
10. or until cakes are firm to the touch. Let cool for about 5 minutes. Run a small
11. sharp knife around inside of each ramekin. Place a plate on top
12. invert
13. and remove ramekin. Garnish with raspberries and a dollop of whipped cream.