

Slow-Cooker Individual Chocolate Fudge Cakes

2 comments

DESSERTS OR BAKED GOODS

CAKES

CHOCOLATE

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

SERVES 4

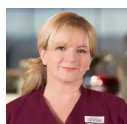
TIME 1 to 2 hours on low

SLOW COOKER SIZE 5 to 7 quarts



WHY THIS RECIPE WORKS

These little cakes are easy enough to get into the slow cooker for a sweet finish on a busy weeknight. For ours, we whipped two eggs and an egg yolk, then added sugar, melted chocolate and butter, vanilla, and a single tablespoon of flour before portioning our batter into four ramekins. To ensure that each cake had a dense, superfudgy center, we simply pressed a small piece of chocolate into the middle of each ramekin before cooking. [Read Less](#)



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Slow-Cooker Chocolate Cheesecake

GATHER YOUR INGREDIENTS

- ☐ **6** ounces semisweet chocolate, **4** ounces chopped and **2** ounces broken into **4** ($\frac{1}{2}$ -ounce) pieces
 - ☐ **4** tablespoons unsalted butter
 - ☐ $\frac{1}{2}$ teaspoon vanilla extract
 - ☐ **2** large eggs plus **1** large yolk, room temperature
 - ☐ $\frac{1}{4}$ cup ($1\frac{3}{4}$ ounces) granulated sugar
 - ☐ $\frac{1}{8}$ teaspoon salt
 - ☐ **1** tablespoon all-purpose flour
 - ☐ Confectioners' sugar
-

View Nutritional Information 

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

You will need an oval slow cooker and four 6-ounce round ramekins for this recipe.

1

INSTRUCTIONS

1. Microwave chopped chocolate and butter in large bowl at 50 percent power, stirring occasionally, until melted, 1 to 2 minutes. Stir in vanilla and let chocolate mixture cool slightly.

2

Using handheld mixer set at medium-low speed, whip eggs and yolk in separate bowl until foamy, about 1 minute. Gradually whip in granulated sugar and salt, about 30 seconds. Increase speed to medium-high and continue to whip mixture until very thick and pale yellow, 5 to 10 minutes. Scrape whipped egg mixture on top of cooled chocolate mixture, then sift flour over top. Gently fold together until no streaks remain.

3

Divide batter evenly among four 6-ounce ramekins. Gently press 1 piece broken chocolate into center of each ramekin to submerge, and smooth tops. Fill slow cooker with $\frac{1}{2}$ inch water (about 2 cups) and set ramekins in slow cooker. Cover and cook until cakes are domed and tops are just firm to touch, 1 to 2 hours on low. Using tongs and sturdy spatula, remove ramekins from slow cooker. Dust with confectioners' sugar and serve warm.

RECOMMENDED READING



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MY RATING



