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CHOCOLATE LAVA CAKES

by Nakita Ellis

Ingredients

- 6 oz milk or semi-sweet chocolate (chocolate chips/wafers)
- ½ cup butter
- ¼ cup flour
- ½ cup confectioners' sugar
- 1/8 tsp salt
- 2 large eggs
- 2 large egg yolks
- Options for toppings: whipped cream, vanilla ice cream, raspberries, chocolate syrup

Directions

1. Generously spray four 6oz ramekins or 6 muffin pan cups with nonstick spray and dust with cocoa powder or granulated sugar. This will allow you to "dump" the cakes out upside down onto plates
2. Carefully melt chocolate in microwave. Whisk flour, confectioners' sugar, and salt together in small bowl. Whisk eggs and egg yolks in another small bowl. Pour flour mixture and eggs into bowl of melted chocolate. Slowly stir everything together until it is all incorporated - the batter will be thick.
3. Place ramekins or muffin tin on a baking sheet and bake for [12- 14 minutes for ramekins or 8-10 minutes for muffin tins], until the sides appear solid and firm - the tops will still look soft.
4. Allow to cool for 1 minute, then cover each ramekin/muffin tin with an inverted plate and turn over. Use an oven mitt, because the tin/ramekin will be hot! The cakes should easily release (may need to use a spoon to assist cakes from muffin tin and place each upside down on plates).
5. Add toppings, serve immediately. The inside is gooey "lava".

PREPARATION: 10MIN

COOKING: 10MIN

PREHEAT OVEN TO: 425 DEGREES