

# Easy Chocolate Molten Lava Cakes

<https://www.tastemade.co.uk/videos/chocolate-molten-lava-cake>

(video included)

*\*Please note this recipe has been adapted from a British recipe.*

*The measurements have been converted below to make things easier for everyone.*

## INGREDIENTS

- Butter for greasing 4 ramekins or small bowls (It's possible you might end up with enough for 5 cakes if you use smaller ramekins.)
- 2 tablespoons cocoa powder
- Heaping ½ cup dark chocolate chips (Milk chocolate is ok too, but it will be sweeter.)
- Just over 1/2 cup butter
- Heaping 1/2 cup \*caster sugar
- 3 eggs
- 2 egg yolks
- Heaping ½ cup plain flour
- 4 dark chocolate Lindors (Hershey Bar or Special Dark squares work well too.)

\*If you don't have access to **caster sugar** you can convert **granulated sugar** to **caster sugar**. Add the **granulated sugar** to your blender and pulse-blend in a few bursts until the texture is super-fine. 1/2 cup of **granulated sugar** will yield approximately 1/2 cup plus 1 tablespoon of **caster sugar**.

## INSTRUCTIONS

1. Preheat the oven to 350F. Generously butter the ramekins and dust the insides with cocoa powder. Put into the fridge while you make the filling.
2. Melt the butter and chocolate in a glass bowl set over simmer in water. Don't let the bowl touch the water beneath. Once fully melted, stir well and take it off the heat. Leave to cool for 5 minutes.
3. Use an electric hand whisk to beat the sugar, eggs and egg yolks for around 5 minutes, until pale and fluffy. Sieve in the flour and mix together, then add in the chocolate mixture and whisk until mixed through. Divide between the dishes and press a chocolate Lindor (or Hershey square) into each one until it's just covered with the mixture. You don't want the chocolate to touch the bottom of the dish or it may stick and make them hard to turn out. Cook for 13 minutes.
4. Let cool for a few minutes, then serve. The original recipe calls for loosening the edges with a palette knife before turning it out onto a small plate and then dusting each cake with powdered sugar. This is a great option. Our family's personal preference is to enjoy it right in the ramekins without the extra powdered sugar. We suggest that you carefully cut into your cake with a spoon and make sure to check the temperature before biting. The center should be gooey and delicious, but it will be very hot if you dive in too quickly! This dish can be complimented with a side of raspberries, strawberries or cherries (all in season right now) and a dollop of vanilla ice cream. It also stands alone as a delectable dessert!

ENJOY!!