

Chocolate Lava Cake

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 30 minutes

Chef's Notes

- The batter can be made one day in advance.

Step 1: Making the batter and baking the cake .

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| <ul style="list-style-type: none">• 2 tablespoons unsweetened cocoa powder• 1/4 C of sugar• 2 tsp of all purpose flour• 1/8 tsp of salt• 2 oz unsalted butter• 1/4 tsp vanilla extract• 2 oz bittersweet chocolate• 1 large egg• 2 egg yolks | <p>Preheat your oven to 350 degrees.</p> <p>Butter two small ramekins with room temperature butter and set aside.</p> <p>Next, stir the cocoa powder, sugar, flour and salt in a bowl.</p> <p>Melt the butter and chocolate over a double boiler until they are smooth, then off the heat whisk in the vanilla, sugar-flour mixture and the eggs one at a time.</p> <p>Bake cakes uncovered until edges are set but center is still shiny and a tester inserted into the center comes out with some wet batter attached, about 20 minutes.</p> |
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Step 2: Garnishing the cake .

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| <ul style="list-style-type: none">• confectioning sugar for dusting | <p>Loosen the edges of the ramekins with a small pairing knife making sure not to cut to the center of the cake.</p> <p>Flip the ramekin on a plate then remove the ramekin. Sift powdered sugar on top and serve with unsweetened whipping cream or ice cream.</p> |
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