

CHOCOLATE LAVA CAKES



Ingredients

- 1 stick unsalted butter (1/2 cup)
- 2/3 cup semi sweet chocolate chips
- 1 cup confectioners sugar
- 2 whole eggs
- 2 egg yolks
- 1/4 cup + 2 Tbsp All purpose flour
- 2 Tbsp confectioners sugar



Baking Instructions

- Preheat oven to 425 degrees fahrenheit
- Generously butter and flour the inside of 4 glass ramekins and set aside
- Place butter and chocolate chips in a medium sized glass mixing bowl and melt in a microwave for 1 minute.
- Carefully remove from the microwave and whisk butter and chocolate until fully melted and combined.
- Whisk in 1 cup confectioners sugar (batter will thicken)
- Whisk in eggs and egg yolks
- Whisk in flour until all ingredients are fully combined.
- Carefully pour batter equally into the four prepared ramekins and place on a small baking sheet (with sides to prevent sliding)
- Bake for 14-15 minutes until outside of cake is firm and slightly cracking at the surface.
- Carefully remove from the oven and cool for 5 minutes.
- Using oven mitts, place a plate over the top of a ramekin and flip over. Gently tap ramekin until the cake separates from the sides. Carefully lift off ramekin.
- Dust lava cake with confectioners sugar and enjoy an amazing dessert!