

Molten Lava Cakes + Boeger Aglianico 2020



PROVISIONS

Baking spray for spraying ramekin cups

4 6 ounce ramekin cups

1 stick butter, unsalted

2 ounces dark chocolate

2 ounces semisweet chocolate

1 1/4 cups confectioners' sugar

2 whole eggs

3 egg yolks

1 teaspoon vanilla

1/2 cup all-purpose flour

Yield: 4 servings

Level: Easy

Total time: 20 minutes

Active time: 10 minutes

Recipe may be doubled

OPTIONAL GARNISHES

Confectioners' sugar for dusting

Whipped cream topping

Fresh strawberries

Your favorite ice cream

DIRECTIONS

1. Preheat the oven to 425 degrees.
2. Spray ramekins with baking spray and place on baking sheet.
3. Microwave the butter, dark and semi sweet chocolate in a large bowl until the butter is melted, about 1 minute. Remove from microwave and whisk until the chocolate is also melted.
4. Stir the confectioners' sugar into the butter and chocolate mix until dissolved.
5. Whisk in the eggs, egg yolks, then add the vanilla and stir.
6. Stir in the flour until well combined.
7. Divide the mixture evenly among the ramekin cups.

Bake until the sides start to pull away from the sides of the cup and the centers are soft and still jiggy, about 13-15 minutes. Let stand for 1-2 minutes. Gently loosen the edges from each ramekin with a knife. Carefully invert on individual plates. Dust with confectioners sugar while warm, if using. Garnish and serve as desired.

PRO TIPS

Make sure the oven is fully heated before adding the ramekins inside. The high temperature helps the exterior of the cake bake faster than the inside. This leaves you with the exterior perfectly cooked while the chocolate lava filling stays gooey!

Use room temperature eggs, so they mix into the batter without over-mixing. Place your eggs in a bowl of warm tap water if they are cold.

Keep a very close eye on the chocolate lava cakes in the oven as you do not want them to overbake.

