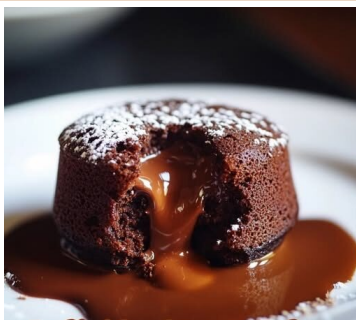


How to Make Individual Lava Cakes with a Perfect Gooey Center

There's something truly magical about breaking into a warm



OVEN
425°F

TIME
30 min

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SAVE
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INGREDIENTS

4 oz dark chocolate (60-70% cacao recommended)
 $\frac{1}{2}$ cup butter (1 stick)
2 eggs
 $\frac{1}{2}$ cup sugar
1 tsp vanilla extract
Pinch of salt

DIRECTIONS

1. Preheat oven to 425°F (220°C). Grease 4 small ramekins with butter or baking spray.
2. In a microwave-safe bowl or double boiler, melt butter and chocolate together until smooth. Let cool slightly.
3. In another bowl, whisk together eggs, sugar, vanilla, and salt until light and slightly frothy.
4. Stir the chocolate mixture into the egg mixture until fully combined.
5. Divide batter evenly between the ramekins.
6. Bake for 12-14 minutes, or until edges are set and center is still soft. The top should be puffed but jiggle slightly.
7. Let rest for 1 minute, then invert onto plates and serve immediately.

SWAPS & NOTES

Chocolate : Use high-quality chocolate bars for best results-avoid chocolate chips, which contain stabilizers.

Butter : Salted butter works, just reduce or skip the pinch of added salt.

Add a twist : Stir in a splash of espresso or a pinch of cinnamon for deeper flavor.

Top it off : Serve with vanilla ice cream, whipped cream, or fresh berries. ? Step-by-Step Instructions Preheat oven to 425°F (220°C).

TIPS FOR SUCCESS

Don't overbake : The center should remain molten.

Watch closely after the 12-minute mark.

Run a knife around the edges before inverting to prevent sticking.

If baking ahead of time, refrigerate the filled ramekins and bring to room temp before baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-individual-lava-cakes-with-a-perfect-goey-center/>