

## Chocolate Lava Cake: A Decadent Dessert for Chocolate Lovers

There are certain desserts that are pure magic, and a



**OVEN**  
**350°F**

**TIME**  
**5-7 min**

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**SAVE**  
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### INGREDIENTS

In grams: 448 g chocolate, chopped

448 g unsalted butter

224 g granulated sugar

8 large eggs

8 large egg yolks

75 g all-purpose flour

In cups: 16 oz (about 2 1/2 cups) chocolate,  
chopped

2 cups unsalted butter

1 cup granulated sugar

1/2 cup and 2 Tbsp all-purpose flour

Swaps and Notes:

**Chocolate:** Use a high-quality semi-sweet or dark chocolate for the best flavor. Chocolate chips often contain stabilizers that can prevent them from melting smoothly.

**Butter:** Use unsalted butter to control the amount of salt in the recipe.

**Flour:** The small amount of flour is key to giving the cake its structure. Don't add too much!

**Molds:** You can use ramekins, custard cups, or even muffin tins for this recipe. Just be sure to grease and flour them well.

**Baking Time:** The baking time is crucial for the molten center. Keep a close eye on the cakes, as oven temperatures can vary.

How to Make Chocolate Lava Cake:

**Prep the Molds:** Preheat your oven to 350°F (177°C). Brush your molds with softened butter, then dust with flour, shaking to remove all the excess.

**Melt the Chocolate and Butter:** In a double boiler, melt the chopped chocolate and butter together, whisking occasionally until melted and smooth. Set the mixture aside, keeping it warm but not extremely hot.

**Whip the Eggs and Sugar:** In a stand mixer fitted with a whisk attachment, mix the eggs, egg yolks, and granulated sugar together. Whisk on high speed until the mixture doubles in volume and is light, airy, and pale in color. This takes about 5-7 minutes.

**Combine the Mixtures:** Slowly add the warm chocolate mixture to the egg and sugar mixture, whisking on low speed until just combined. Add the all-purpose flour and whisk on high for 20 seconds, or until it's well incorporated.

**Bake:** Immediately portion the prepared molds with the batter. Place the molds on a baking sheet. Bake for 7-10 minutes, or until the sides of the cake are firm but the centers are soft and still have a slight jiggle.

**Serve:** Let the cakes cool for 1 minute before inverting them onto a plate. Serve immediately with a dusting of powdered sugar, a scoop of vanilla ice cream, or some fresh raspberries.

**Tips for Success:**

**Use Good Quality Chocolate:** The chocolate is the star of this dessert, so use a high-quality brand for the best flavor.

**Don't Overmix:** When you combine the chocolate mixture with the egg mixture, mix until just combined. You don't want to deflate all the air you worked so hard to whip into the eggs.

**Watch the Oven:** The baking time is crucial for the molten center. Keep a close eye on the cakes, as oven temperatures can vary.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

For a great no-bake dessert, my Brownie Batter Dip is a perfect solution for a chocolate craving.

For a different kind of chocolate treat, my Hot Chocolate Cookie Cups are a fun and delicious option.

My Chocolate Chip Banana Bread is a classic that's always a hit.

**Final Thoughts:**

## DIRECTIONS

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10. Serving Suggestions and Pairings: This chocolate lava cake is fantastic on its own, but it's even better with a scoop of vanilla ice cream or a dollop of whipped cream. For other delicious chocolate desserts, you could serve it with some of my Peanut Butter Brownies or a batch of my Chocolate Chip Cookie Dough Brownie Bombs.
11. Storage and Leftover Tips: Chocolate lava cakes are best served immediately. If you have any leftovers, you can store them in an airtight container in the refrigerator for up to 2 days. To reheat, warm them in the microwave for 20-30 seconds until the center is molten again.
12. More Recipes You Will Love: If you're a fan of rich, decadent desserts, you'll want to check out some of these other favorites:
13. For a great no-bake dessert, my : Brownie Batter Dip is a perfect solution for a chocolate craving.
14. For a different kind of chocolate treat, my : Hot Chocolate Cookie Cups are a fun and delicious option.
15. My Chocolate : Chip Banana Bread is a classic that's always a hit.
16. Final Thoughts: This Chocolate Lava Cake recipe is a timeless classic for a reason. It's a simple, luxurious, and deeply satisfying dessert that is perfect for any occasion. I hope this recipe brings a little bit of magic to your kitchen and becomes a new favorite in your home.
17. If you make this cake, I'd love to hear about it! What's your favorite topping to add to a chocolate lava cake? Let me know in the comments below.

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

Original recipe: <https://chefmaniac.com/chocolate-lava-cake-a-decadent-dessert-for-chocolate-lovers/>