

## 3-Ramekin Air Fryer Lava Cake Recipe: Rich, Goopy, Foolproof

Air Fryer Chocolate Lava Cakes (Molten Center in 9 Minutes!)



**OVEN**  
**356°F**

**TIME**  
**9 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

160 g dark chocolate (70%)  
100 g butter  
25 g brown sugar  
3 eggs  
30 g all-purpose flour  
Pinch of salt  
1 teaspoon vanilla extract

### DIRECTIONS

1. Melt the chocolate: Gently melt the dark chocolate using a double boiler or short microwave bursts (stirring between each). You want it smooth and glossy.
2. Add the butter: While the chocolate is still warm, stir in the butter until fully melted and silky.
3. Mix the wet ingredients: Whisk in the brown sugar until well combined. Add the eggs one at a time, whisking after each addition until the mixture looks smooth and slightly thickened. Stir in the vanilla extract.
4. Add the dry ingredients: Sift in the flour and add a pinch of salt. Gently fold until just combined-stop as soon as you don't see dry flour. The batter should look thick and shiny.
5. Prep the ramekins: Generously butter three ramekins, then dust lightly with sugar. Tap out excess.
6. Fill: Divide the batter evenly between the ramekins, filling each about  $\frac{3}{4}$  full.
7. Air fry: Air fry at 180°C / 356°F for about 9 minutes. The edges should look set, but the center should still be soft.
8. Rest + unmold: Let the cakes rest for 1-2 minutes. Run a knife around the edge, then invert onto plates.
9. Serve immediately: Dust with icing sugar and serve warm-because the magic is in that molten middle.

### SWAPS & NOTES

Chocolate: 70% gives the richest result.

If you use semi-sweet, the lava will be sweeter and slightly less intense.

Sugar: Brown sugar adds a subtle caramel note.

White sugar works if that's what you have.

## TIPS FOR SUCCESS

(and That Perfect Lava Center) Don't overmix after flour: Overmixing develops gluten and can make the cakes more bready than fudgy.

Watch the timing: Every air fryer runs a little hot.

If your first batch sets too much, pull them at 8 minutes next time.

For a firmer center: Add 1 extra minute , but go carefully-lava cakes cross from molten to set quickly.

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

Original recipe: <https://chefmaniac.com/3-ramekin-air-fryer-lava-cake-recipe-rich-gooey-foolproof/>