

My Favorite Raspberry Chocolate Lava Cupcakes for Indulgent Moments

There's a reason everyone falls in love with these cupcakes:



RASPBERRY CHOCOLATE LAVA CUPCAKES
You Will Need!
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
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OVEN
425°F

TIME
30 min

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INGREDIENTS

1/2 cup unsalted butter (plus extra for greasing)
6 oz semi-sweet chocolate (good quality, chopped)
2 large eggs
2 large egg yolks
1/4 cup granulated sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon vanilla extract
8 fresh raspberries (plus extra for garnish)
Powdered sugar for dusting

DIRECTIONS

- 1. Prep the Oven and Ramekins:** I preheat my oven to 425°F and generously butter 8 muffin cups or ramekins. I like to dust them lightly with cocoa powder to ensure the cupcakes release easily.
- 2. Melt the Chocolate and Butter:** In a heatproof bowl, I melt the butter and chopped chocolate together over a pot of simmering water, stirring until smooth and glossy. Alternatively, I microwave them in 20-second intervals, stirring each time.
- 3. Whisk the Eggs and Sugar:** In a separate bowl, I whisk the eggs, egg yolks, sugar, salt, and vanilla extract until the mixture is pale and slightly thickened.
- 4. Combine and Fold:** I pour the melted chocolate mixture into the egg mixture and fold gently until combined. Then I sift in the flour and fold just until smooth.
- 5. Fill and Add Raspberries:** I spoon half the batter into the prepared cups, place a fresh raspberry in the center of each, and then cover with the remaining batter. The raspberry melts into the center during baking, creating that perfect fruity surprise.
- 6. Bake:** I bake the cupcakes for 12-14 minutes until the edges are set but the centers are still soft and slightly jiggly. They'll finish setting as they cool slightly.
- 7. Cool and Serve:** I let the cupcakes rest for 1-2 minutes, then gently loosen the edges with a knife and invert them onto dessert plates. I dust them with powdered sugar and garnish with extra raspberries.

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

Original recipe: <https://chefmaniac.com/my-favorite-raspberry-chocolate-lava-cupcakes-for-indulgent-moments/>