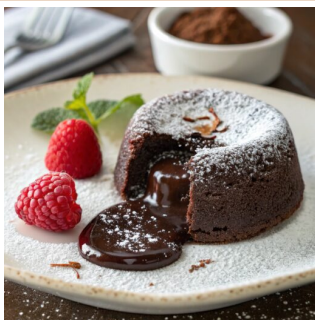


Decadent Chocolate Lava Cake Recipe: A Gooney and Irresistible Dessert

There are several reasons why this chocolate lava cake recipe stands out from the rest:



OVEN
425°F

TIME
15 min

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INGREDIENTS

1/2 cup (1 stick) unsalted butter
1 cup high-quality dark chocolate (at least 60% cocoa), chopped
2 large eggs
2 large egg yolks
1/4 cup granulated sugar
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
Pinch of salt

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 425°F (220°C). This high temperature is crucial for achieving that perfect molten center.
- 2.** Prepare the : Ramekins: Grease four 6-ounce ramekins with butter and dust them with cocoa powder. This step ensures that the cakes will easily release after baking.
- 3.** Melt the : Chocolate and Butter: In a microwave-safe bowl, combine the chopped chocolate and butter. Microwave in 30-second intervals, stirring in between, until completely melted and smooth.
- 4.** Mix the : Eggs and Sugar: In a separate bowl, whisk together the eggs, egg yolks, and granulated sugar until the mixture is pale and slightly thickened. This step adds air to the batter, giving it a light texture.
- 5.** Combine : Mixtures: Gradually pour the melted chocolate mixture into the egg mixture, stirring continuously to prevent the eggs from cooking. Add the flour, vanilla extract, and a pinch of salt, mixing until just combined.
- 6.** Fill the : Ramekins: Divide the batter evenly among the prepared ramekins, filling each about 3/4 full. This allows room for the cakes to rise without overflowing.
- 7.** Bake: Place the ramekins on a baking sheet and bake for 12-14 minutes, or until the edges are firm but the center is still soft. Keep a close eye on them to avoid overbaking!
- 8.** Cool and : Serve: Let the cakes cool for 1 minute before carefully inverting them onto plates. Serve

immediately, allowing the gooey center to flow out.

TIPS FOR SUCCESS

Use Quality Chocolate: The flavor of your lava cake heavily depends on the chocolate you use.

Opt for high-quality dark chocolate for the best results.

Experiment with Flavors: Try adding a teaspoon of espresso powder or a splash of orange liqueur to the batter for a unique twist.

Make Ahead: You can prepare the batter in advance and refrigerate it in the ramekins.

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

Original recipe: <https://chefmaniac.com/decadent-chocolate-lava-cake-recipe-a-gooey-and-irresistible-dessert/>