

Chocolate Lava Cake

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 30 minutes

Chef's Notes

- The batter can be made one day in advance.

Step 1: Making the batter and baking the cake .

- 2 tablespoons unsweetened cocoa powder
 - 1/4 C of sugar
 - 2 tsp of all purpose flour
 - 1/8 tsp of salt
 - 2 oz unsalted butter
 - 1/4 tsp vanilla extract
 - 2 oz bittersweet chocolate
 - 1 large egg
 - 2 egg yolks
- Preheat your oven to 350 degrees.
- Butter two small ramekins with room temperature butter and set aside.
- Next, stir the cocoa powder, sugar, flour and salt in a bowl.
- Melt the butter and chocolate over a double boiler until they are smooth, then off the heat whisk in the vanilla, sugar-flour mixture and the eggs one at a time.
- Bake cakes uncovered until edges are set but center is still shiny and a tester inserted into the center comes out with some wet batter attached, about 20 minutes.

Step 2: Garnishing the cake .

- confectioning sugar for dusting
- Loosen the edges of the ramekins with a small pairing knife making sure not to cut to the center of the cake.
- Flip the ramekin on a plate then remove the ramekin. Sift powdered sugar on top and serve with unsweetened whipping cream or ice cream.