Chocolate lava cake

Servings	Prep time :	Cook time :	Resting time :
12	10min	12min	-

Ingredients

- 200g of dark chocolate
- 200g of butter
- 180g of granulated sugar
- 90g of flour
- 6 eggs

Step by Step instructions

Melt Chocolate & Butter

Gently melt the dark chocolate and butter together in a heatproof bowl over simmering water (bain-marie) or in short bursts in the microwave. Set aside to cool slightly.

Whisk Together Eggs & Sugar

In a mixing bowl, whisk eggs and sugar until the mixture becomes pale and slightly thickened. This step helps create the airy cake texture.

Combine Ingredients

Fold the melted chocolate mixture into the egg mixture until smooth. Sift in flour and gently fold until just combined—avoid overmixing to preserve the cake's tender crumb.

Fill Ramekins

Butter and lightly flour 2–4 individual ramekins. Pour the batter in, filling each about three-quarters full.

Bake Carefully

Preheat your oven to **190 °C**. Place ramekins on a baking sheet and bake for **10–12 minutes**, until the edges are set and the centers wobble softly when you gently shake them.

Unmold & Serve Immediately

Let the cakes rest 30 seconds before inverting gently onto plates. The warm molten center should flow out. Serve immediately for maximum effect.