

Hey there, Food Fans!

In recent years, one of the most popular and decadent desserts to be found in restaurants has been Chocolate Lava Cake. There are essentially two varieties of this chocolaty wonder, the classic, more intensive version, and the one I'm going to make today

Quick and Easy Chocolate Lava Cake

The recipe I have here comes from my partner Allison and it makes 4 small cakes but can be doubled to make 8. I wouldn't try making larger sized lava cakes, as a change in volume will dramatically affect cook time. Making a half batch can be tricky but I'll talk about that in a minute.

For this recipe, you'll need:

4 oz semi-sweet chocolate

½ cup of butter

1 tsp red wine

1 tsp vanilla extract

or vanilla bean paste

1 cup powdered sugar

2 eggs and 1 egg yolk

6 tbsp flour

¼ tsp cinnamon

¼ tsp ginger

Allison will often cut the red wine, especially if we don't have an open bottle at the time.

When Allison makes a half recipe for just the two of us, most ingredients are easy to cut down on. When it comes to the egg, she usually uses 1 whole egg and a splash of vegetable oil in place of the extra yolk.

Start by preheating the oven to 425.

While the oven heats, melt the chocolate and the butter in the microwave.

To melt the chocolate, put it into a microwave-safe bowl in the microwave on high for 10 seconds.

For the butter, microwave in a safe bowl on high for 30-45 seconds.

In a mixing bowl, whisk together the ingredients until well blended.

Spray down the inside of 4 7oz ramekins with cooking spray.

Evenly divide the batter between the ramekins and bake for 15 minutes.

Flip the ramekins upside down onto a plate and wiggle the lava cake out. Server hot with a scoop of vanilla ice cream.

Happy eating!