



Warm Chocolate Treat Lava Cake

Equipment

Small and dry measures
Double boiler
Whisk
Ramekins
Metal spatula
Medium/large bowl

INGREDIENTS

- ☐ 180 ml chocolate chips
- ☐ 125 ml butter
- ☐ 2 eggs
- ☐ 40 ml flour
- ☐ 125 ml icing sugar

METHOD

- ☐ 1. Butter 5 – 125 ml oven proof ramekins.
- ☐ 2. Place a baking sheet in oven and preheat to 400°F (yes, that is correct).
- ☐ 3. Melt chocolate and butter in double boiler. Cool till the sides of the pot are cool to the touch, place the pot on a cooling rack so air is able to circulate, stir the mixture to quicken the cooling.
- ☐ 4. In medium to large bowl combine egg, sugar and flour, whisk to combine thoroughly and to remove any lumps.
- ☐ 5. Add cooled chocolate mixture to the egg mixture, stir to combine evenly.
- ☐ 6. Divide mixture evenly into the ramekins and place on baking sheet. Wipe any mixture off the sides of the ramekins before putting them in the oven.
- ☐ 7. Bake until tops are shiny and cracked and chocolate beneath is hot and gooey – about 15 minutes.
- ☐ 8. Place each ramekin on a small plate with a teaspoon, a scoop of vanilla ice cream and serve, reminding guests that the ramekin is very hot.