



Chocolate Lava Cake

Prep 15m · Cook 14m · Serves 8

Ingredients

- 0.15 lb All-Purpose Flour
- 0.75 lb Dark Chocolate (70%)
- 0.5 dozen Eggs (Large)
- 0.25 lb Granulated Sugar
- 0.1 lb Powdered Sugar
- 0.5 lb Unsalted Butter

Instructions

1. Melt dark chocolate with butter. Whisk eggs and sugar until thick. Fold in chocolate mixture and flour. Pour into greased ramekins. Bake at 425°F for 12-14 min. Invert onto plates. Dust with powdered sugar.