

Decadent Chocolate Molten Lava Cake

End your meal on a sweet note with this rich molten lava cake. A warm chocolate cake with a gooey center, served with a scoop of vanilla ice cream, it's the perfect indulgence to satisfy your sweet tooth.


20 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 oz (28g) dark chocolate (70% cocoa)
- 1 oz (28g) unsalted butter
- 1 egg
- 1 egg yolk
- 2 tbsp granulated sugar
- 1 tbsp all-purpose flour
- Pinch of salt
- 1 scoop vanilla ice cream (for serving)

Steps

- 1 Preheat your oven to 425°F (220°C) and grease a ramekin with butter.
- 2 In a microwave-safe bowl, melt the dark chocolate and butter together in 20-second intervals until smooth.
- 3 In another bowl, whisk the egg, egg yolk, and sugar until well combined and slightly frothy.
- 4 Stir the melted chocolate mixture into the egg mixture until smooth.
- 5 Gently fold in the flour and salt until just combined.
- 6 Pour the batter into the prepared ramekin, filling it about 3/4 full.
- 7 Bake in the preheated oven for 12-14 minutes, until the edges are firm but the center is soft.
- 8 Let it cool for 1 minute, then carefully invert onto a plate.
- 9 Serve immediately with a scoop of vanilla ice cream on the side.