

Molten Lava Chocolate Cake

Indulgent molten lava chocolate cake with gooey center. Ready in 25 minutes with simple ingredients. Perfect for special occasions and chocolate lovers.

10 min

PREP

15 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Molten Lava Chocolate Cake

Ingredients

- 1 cup flour
- 1 cup unsalted butter
- 6 oz bitter chocolate
- 1 cup powdered sugar
- 2 egg
- 2 egg yolk
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare the oven and ramekins**

Preheat oven to 425°F (220°C). Generously butter four 6-ounce ramekins, coating all surfaces completely. Dust each ramekin with cocoa powder, tapping out any excess.
- 2 Melt chocolate and butter**

Place 6 oz dark chocolate and 1/2 cup butter in a microwave-safe bowl. Microwave in 30-second intervals, stirring between each interval, until completely smooth and melted, about 1-2 minutes total.
- 3 Mix eggs and sugar**

In a separate bowl, whisk together 2 whole eggs, 2 egg yolks, and 1/2 cup powdered sugar until well combined and slightly pale, about 1 minute.
- 4 Combine chocolate mixture**

Add 1 tsp vanilla extract to the egg mixture, then slowly pour in the melted chocolate and butter while whisking constantly until completely smooth and glossy.
- 5 Add flour**

Sift 2 tablespoons all-purpose flour and 1/4 tsp salt over the chocolate mixture. Gently fold in with a spatula until just combined, being careful not to overmix.
- 6 Fill and bake**

Divide batter evenly among prepared ramekins, filling each about 3/4 full. Place ramekins on a baking sheet and bake for 12-14 minutes,

until edges are set and firm but centers still jiggle slightly when gently shaken.

7 **Unmold and serve**

Remove from oven and let rest for exactly 1 minute. Run a thin knife around edges to loosen, then quickly invert each ramekin onto a serving plate and lift off carefully. Serve immediately while centers are still molten.

Tips

Use room temperature eggs for better incorporation - cold eggs can cause the melted chocolate mixture to seize and become grainy.

Butter and dust your ramekins thoroughly with cocoa powder instead of flour for extra chocolate flavor and easier release.

Test doneness by gently shaking the ramekin - the edges should be set while the center jiggles slightly like soft jello.

If you don't have ramekins, use a well-buttered muffin tin, though the presentation won't be quite as elegant.

For extra richness, add a small piece of dark chocolate or a spoonful of Nutella to the center of each ramekin before adding the batter.

Let the cakes rest for exactly 1-2 minutes after baking - any longer and they may stick to the ramekins when unmolding.

Preheat your oven fully and use an oven thermometer to ensure accuracy, as temperature variations can make or break the molten center.

Make a small batch first to test your oven's timing before preparing for a dinner party or special occasion.