

Chocolate Lava Cake

Rich chocolate lava cake with molten center that's surprisingly easy to make. Perfect dessert for special occasions with step-by-step instructions.

20	20	40	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chocolate Lava Cake

Ingredients

- 2 egg
- 1 cup granulated sugar
- 1 cup milk
- 1 cup sunflower oil
- 2 cup flour
- 3 tbsp cocoa powder
- 1 pack baking powder
- 1 pack vanillin

Instructions

- 1 Prepare for baking**

Preheat oven to 180°C (356°F). Generously butter four 6-ounce ramekins and dust with cocoa powder, tapping out excess.
- 2 Make the batter**

Beat 2 eggs in a large bowl for 30 seconds until broken up. Add 1 cup sugar and beat for 2-3 minutes until mixture is pale and slightly thickened.
- 3** Add 1 cup milk and 1 cup oil to the egg mixture. Beat for 1 minute until smooth and well combined.
- 4** In a separate bowl, whisk together 2 cups flour, 1 pack baking powder, 3 tablespoons cocoa powder, and 1 pack vanilla extract until no lumps remain.
- 5** Add the dry ingredients to the wet ingredients in two additions. Fold gently with a wooden spoon or spatula (mixing by lifting batter from bottom and folding over) until just combined - don't overmix.
- 6 Fill and bake**

Divide batter evenly among prepared ramekins, filling each about 3/4 full. Place on a baking sheet.
- 7** Bake for 12-15 minutes until edges are set and firm to touch but centers still jiggle slightly when gently shaken.
- 8 Serve immediately**

Cool for exactly 1 minute. Run a thin knife around edges to loosen. Invert each ramekin onto serving plates and tap gently to release. Serve immediately while centers are molten.

Tips

Butter and flour your ramekins thoroughly to ensure easy release – the cake should slide out effortlessly when inverted.

Use high-quality dark chocolate with at least 60% cocoa content for the best flavor and texture in your lava cake.

Don't open the oven door during baking as temperature fluctuations can affect the delicate balance between set exterior and molten center.

Test doneness by gently shaking the ramekin – the edges should be firm while the center jiggles slightly like jello.

Serve immediately after baking for the best molten effect, as the center will continue to set as it cools.

If making ahead, bring ramekins to room temperature for 15 minutes before baking to ensure even cooking.

Dust the serving plate with powdered sugar before inverting the cake for an elegant presentation.

Use room temperature eggs for better mixing and a smoother batter texture.