

# Chocolate Lava Cakes



## Ingredients:

- 100g 70% Dark Chocolate, chopped
- 100g Salted Butter
- 50g Light Brown Sugar
- 1tsp Vanilla Essence
- 3 Large Eggs
- 50g Plain Flour

## Method:

- a) Preheated oven to 200°C and prepare 6-hole cupcake pan. Butter the sides and dust with cocoa powder.
- b) Melt **chocolate** and **butter** in the microwave and stir till smooth
- c) Add **sugar** and **vanilla** and stir till sugar has dissolved.
- d) Crack **eggs** into mixture, and whisk till combined.
- e) Sift in Plain **Flour**, and fold till just combined.
- f) Pour batter evenly into cupcake pan.
- g) Bake for 6 to 8 minutes. (Cakes are ready when they start to come away from the pans, but still have a little wiggle in the middle.)
- h) Flip out onto a board or plate. Add toppings and serve immediately. Enjoy!

[bunch.countdown.co.nz/s/recipe/a0K2y00000op1h4EAE/chocolate-lava-cakes?](https://bunch.countdown.co.nz/s/recipe/a0K2y00000op1h4EAE/chocolate-lava-cakes?)