

## Mini Chocolate Lava Cake Recipe

### Description

**Warm, molten chocolate oozes from this dangerously rich dessert.**



### Ingredients

1½ cups Sephra Premium Milk Chocolate chips

½ pound unsalted butter

6 whole eggs

½ cup flour

2 tablespoons cocoa powder

### Preparation

Preheat oven to 400°F. Coat 12-15 medium-size muffin tins with cooking spray and sprinkle with sugar. Tap tins to remove excess sugar. Set aside.

Melt butter over stove. Remove from heat and add chocolate chips, whisking until completely melted. If chocolate needs further melting, stir constantly over a low heat.

In a large bowl whisk together remaining ingredients until just blended. Slowly mix the melted chocolate into the egg mixture until combined. Fill muffin tins with approx. 1/4 cup batter. Bake 10-12 minutes or until cake tops are firm and beginning to crack and the edges are set. Remove from oven and serve immediately.

**Yield:** 12 servings

**A Tip:** Serve with your favourite ice cream!

### Category

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