



## MOLTEN CHOCOLATE LAVA CAKE

Servings: 6

Is it a cake? A soufflé? Or a brownie? When friends ask me this, I laughingly say "Who cares? What I do know is that it's a lot of fun to make and even more fun to eat and share!"

I usually serve this very warm with a side of vanilla ice cream. And extra helping of love!

### INGREDIENTS:

100g SCS Unsalted Butter  
110g Semi-Sweet Baking Chocolate  
94g SIS Icing Sugar  
2 Whole Eggs  
2 Egg Yolks  
50g Plain Flour  
2 Eggs  
Pinch Of salt  
Blueberries and SIS icing sugar for topping

1. Preheat your oven to 180°C.
2. In a bowl, add butter and semi-sweet baking chocolate and melt over bain-marie (water bath or double boiler).
3. Remove from heat and add in the icing sugar.
4. Add two whole eggs and two egg yolks into the melted chocolate and mix well.
5. Add in flour and mix well.
6. Sprinkle a pinch of salt and mix until smooth.
7. Butter the cake tray and pour in the mixture, filling the tray 3/4 full.
8. Bake for 12 to 13 minutes.
9. When the cakes are ready, remove them from the oven and flip them over.
10. Serve with berries of your choice and dust with icing sugar; serve warm.



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