



Chocolate Molten Lava Cake

*This one is fun to serve and will be the finale
for your meal*

Jenn makes this one and suggests sometimes substituting Raspberry Liquor for the Grand Marnier and Orange Zest.

When the cakes are cut into, steaming chocolate "lava" will pour out from inside.

Quantity	Ingredients	Preparation Notes
Frozen Chocolate Centers		Frozen Centers
6 oz	semisweet chocolate - finely chopped	<ul style="list-style-type: none"> Put chocolate in 1qt measuring cup with a pouring spout.
3/4 Cup	heavy cream	<ul style="list-style-type: none"> In a small saucepan, set over medium heat, heat the cream and corn syrup, stirring constantly with a wooden spoon until mixture comes to a boil.
2 Tbsp	light corn syrup	<ul style="list-style-type: none"> Pour the hot cream over the chocolate
1 Tbsp	Grand Marnier	<ul style="list-style-type: none"> Let the mixture stand for 30 seconds to melt the chocolate
1 Teas	vanilla extract	<ul style="list-style-type: none"> Gently whisk until smooth
1/4 Teas	finely grated orange zest	<ul style="list-style-type: none"> Stir in the Grand Marnier, vanilla and orange zest
Chocolate Cake		<ul style="list-style-type: none"> Cover an ice cube tray with a piece of plastic wrap. With your fingers, press down on the plastic wrap to line six individual ice cube cavities with plastic.
9 oz	semisweet chocolate - coarsely chopped	<ul style="list-style-type: none"> Pour the warm chocolate mixture into the lined cavities, filling each to the brim.
1/4 Cup	water	<ul style="list-style-type: none"> Cover and refrigerate
2 Teas	Instant coffee granules	<ul style="list-style-type: none"> When chilled, cover tray and cubes with plastic wrap and freeze for 3 - 4 hours until solid. Keep frozen until ready to assemble the dessert.
3/4 Cup + 3 Tbsp	sifted all purpose flour	
1/8 teas	Salt	
8 Tbsp	unsalted butter (1 stick slightly softened)	Chocolate Cake
1/2 Cup + 1 Tbsp	Sugar (used in two separate measurements)	<ul style="list-style-type: none"> Position a rack in the center of the oven and preheat to 425 degrees.
2 Teas	Vanilla Extract	<ul style="list-style-type: none"> Generously butter the bottom and sides of six 6 oz ramekins and set on a baking sheet
3 Large	Eggs (separated)	<ul style="list-style-type: none"> Melt the chocolate with the water and coffee. Gently whisk until smooth.
1 Large	Egg White (room temp)	<ul style="list-style-type: none"> Let the chocolate mixture cool for 5 - 10 minutes until tepid
	Strawberries for garnish (optional)	<ul style="list-style-type: none"> In a large bowl, beat the butter for 30 seconds at medium speed until creamy.
		<ul style="list-style-type: none"> While beating add 1/2 cup of the sugar.
		<ul style="list-style-type: none"> Beat in the vanilla.
		<ul style="list-style-type: none"> One at a time, add egg yolks beating well.
		<ul style="list-style-type: none"> Add melted chocolate mixture and beat until smooth.

- In a large (grease free) bowl, beat the egg whites until frothy. Gradually increase speed to high and beat until peaks begin to form.
- Gradually add the remaining 1 Tbsp of sugar and continue beating until stiff, shiny peaks form.
- Fold 1/3 of the egg white mixture into 1/3 of the chocolate batter. Gently fold each remaining third in.
- Spoon half of the batter, filling each ramekin a little more than half full.
- Unwrap the frozen cubes.
- Nestle a frozen cube in the center of each batter filled ramekin. Spoon the remaining batter over the tops of the frozen cubes covering them completely.
- Bake for 15 to 20 minutes until batter has risen 1/2 inch above the ramekin rims and tops are slightly cracked.
- It is better to under bake than over bake.
- Let the cakes cool about 5 minutes in the ramekins.
- Turn the ramekins upside down onto individual plates and let the cakes fall out.
- Garnish with strawberries if desired.
- Serve warm.