

CHOCOLATE LAVA CAKE

Makes: 12 individual cakes

Ingredients

Dark Bittersweet Chocolate	16 oz
Unsalted Butter	16 oz
Whole Eggs	16oz (roughly
8)	
Granulated Sugar	4 oz
Bread Flour	4 oz

Method of Preparation

1. Gather all ingredients and equipment
2. Melt the chocolate and butter together
3. Whisk together the whole eggs and sugar until they are well incorporated
4. Whisk together the sugar mixture with the butter mixture
5. Fold in flour
6. Pour batter in greased tins , approximately 2/3 full
7. Bake at 350 degrees for about 10-12 minutes
 - a. The sides of the cake will be set at this point, although the center will still be raw and look very shiny.
8. Remove from the oven and place a truffle in the center of the cake.
9. Push the truffle into the cake until it is completely covered with cake batter.
10. Return cakes to the oven for an additional 5-6 minutes
 - a. The center of the cake will be set, turning from shiny to dull in appearance.
11. Remove from oven and invert onto plate
12. Serve immediately