Chocolate Lava Cake

Quick · Make-ahead · Serves a crowd · Makes 4–6 individual cakes

Ken's note: TBD

Small, rich chocolate cakes with a molten center. The batter takes minutes and the bake is very short, so the center stays soft and flows when you cut into it. Don't overbake: the gooey middle is the point.

Ingredients

- ½ cup (1 stick) unsalted butter, plus more for the ramekins
- 6 oz bittersweet or semisweet chocolate, chopped
- 2 large eggs, at room temperature
- 2 large egg yolks, at room temperature
- ¼ cup sugar
- ⅛ tsp salt
- 2 Tbsp all-purpose flour, plus more for the ramekins
- Powdered sugar, for dusting
- Berries, whipped cream, or vanilla ice cream, to serve (optional)

Method

1. Heat the oven to 450°F. Butter and lightly flour four to six 4–5-oz ramekins and set them on a baking sheet.
2. Melt the butter and chocolate together in a double boiler or in the microwave in 30-second bursts, stirring until smooth. In a mixing bowl, beat the eggs, egg yolks, sugar, and salt on medium speed until thick and pale yellow. Fold in the chocolate mixture and the flour until just combined. Divide the batter among the ramekins.
3. Bake 6–8 minutes, until the sides are set but the center still jiggles. Cool in the ramekins 1 minute. Run a knife gently around the edges, set a plate over each ramekin, and invert. Dust with powdered sugar and serve right away, with berries, whipped cream, ice cream, or Orange–Grand Marnier Sauce (Sauces).
4. **To make ahead:** fill the ramekins, cover, and refrigerate up to a day; add a minute or two to the baking time.