

Lava cake



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Lava cake is extremely soft and juicy, it is rich in flavour of chocolate pouring out of the cake.

It is the right choice for all chocolate lovers. In winter days at your warm home you can't miss with lava cake.

INGREDIENTS:

4 eggs

200 g. butter

200 g. dark chocolate

70 g. flour

100 g. sugar

1 tea spoon of cinnamon

pinch of salt

PREPARATION:

1. Warm the oven up to 200°C ...
2. Melt butter and chocolate over hot water ...
3. Let the chocolate cool, so that it is just warm (chocolate mustn't be hot)
4. Mix eggs and sugar to make a nice cream
5. Add melted chocolate, mixing all the time
6. Mix till the mixture gets homogenous ...
7. Add sieved flour and cinnamon to put a pinch of salt ...
8. Go on mixing lightly till all ingredients are homogenous ...
9. Pour the mixture into oiled and floured moulds ... if you use silicon muffin moulds, you do not have to oil them ...
10. Put the moulds on the baking tray to carry them into the oven more easily ...
11. Put lava cakes in the formerly warmed oven ...
12. Cakes are baked for 7 minutes if you use silicon muffin moulds, and if you use a bit larger porcelain moulds, then the cakes are baked for 9 -10 minutes ...
13. Be careful not to overbake the cakes, because chocolate cannot pour out then ...
14. Serve the lava cake hot to let the chocolate pour out ... a scoop of vanilla ice cream suits lava cake perfectly...





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