

Lava Cake

Ingredients

6 ounces high quality semi-sweet chocolate
1/2 cup unsalted butter
1/4 cup all-purpose flour
1/2 cup confectioners' sugar
1/8 t salt
2 large eggs
2 large egg yolks

Directions

Spray 6 ramekins with nonstick cooking spray and dust with cocoa powder. Preheat oven to 425 degrees. Coarsely chop the chocolate. Place butter into a medium bowl, and then add chopped chocolate. Microwave on high in 10 second increments, stirring after each until completely smooth. Set aside. Whisk the flour, confectioners' sugar, and salt together in a small bowl. Whisk the eggs and egg yolks together until combined in another small bowl. Pour the flour mixture and eggs into the bowl of chocolate. Slowly stir everything together using a rubber spatula or wooden spoon. If there are any lumps, gently use your whisk to rid them. The batter will be slightly thick. Spoon chocolate batter evenly into each prepared ramekin. Place ramekins onto a baking sheet and bake for 12-14 minutes until the sides appear solid and firm- the tops will still look soft. Allow to cool for 1 minute, then cover each with an inverted plate and turn over. The cakes should release easily from the ramekin. Add toppings like raspberries, whipped cream or ice cream. Serve immediately.

Pair with the 2017 Petite Sirah for an amazing end to any dinner.