

Recipe Name **Molten Chocolate Lava Cake**

Ingredients: 150g. non-dairy butter (I like Miyoko's), plus extra for greasing
 150g. dark chocolate (dairy free/GF/sugar free as needed)
 75g. King Arthur Measure for Measure Flour, sifted
 3 large eggs
 3 large egg yolks
 200g. powdered coconut sugar (substitute powdered sugar or powdered
 Monk fruit)
 Cocoa powder for dusting ramekins

Directions

1. Preheat oven to 375 degrees.
2. Grease 6 4oz. ramekins with non-dairy butter or coconut oil and dust with cocoa powder. Place them on a baking sheet and set aside.
3. Place butter and chocolate into a large heatproof bowl set over a saucepan of gently simmering water (do not let the bottom of the bowl touch the water) and leave until just melted, stirring occasionally.
4. Remove chocolate from heat and whisk in the 75g. of sifted flour, till smooth. Set aside to cool.
5. In a medium sized bowl, whisk together the eggs, egg yolks and sugar until well combined. Then, whisk egg mixture slowly into the chocolate mixture, taking care not to curdle the eggs. Whisk until smooth and well combined.
6. Pour batter into prepared ramekins, dividing equally.
7. Bake for 15 minutes. They are ready when you shake each one gently and only the middle moves a little. If you are concerned about safety of the uncooked batter in the middle, use an instant read thermometer to ensure the temperature is at least 160 degrees to kill all bacteria.
8. Remove from oven. Allow to cool for 3-5 minutes. Using a thin knife, gently loosen around the inside edge of each ramekin.
9. Carefully, invert each ramekin onto a separate plate and sprinkle with powdered sugar before serving. Serve alone or with vanilla ice cream, strawberry sauce, or caramel sauce. Serve immediately.