

Chocolate Lava Cake



Sirve:

10

Pieza:

3 Qt. Ultimate Culinaire with Cover (Limited Edition)

2 Qt./1.8L Sauce Pan with Cover

large mixing bowl

Valora: ★★★★★☆

Contribuido por:

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Descripción de la Receta:

Calling all chocolate lovers! This cake recipe will make you question every single chocolate cake you've ever had and make you wonder, "Where have you been all my life!?" Filled with a decadent chocolate filling, every bite will be a dream come true. Easy to make in the 3 Qt. Ultimate Culinaire!

16 oz
semisweet baking chocolate, chopped
(453
g)
1 stick
unsalted butter
 $\frac{3}{4}$ cup
sugar, (additional tbsp for coating pan)
(150
g)
10 large
eggs, whole
 $1\frac{1}{2}$ cups
all-purpose flour
(187
g)
 $\frac{3}{4}$ tsp
kosher salt (optional)
(2
g)
coconut oil spray

Preparación :

1. Spray pan lightly with coconut oil spray. Place tablespoon of sugar into pan then rotate until sugar has coated the pan.
2. Place chocolate in a 2-quart sauce pan and melt over low heat; cook until all chocolate is completely melted, stirring occasionally; approximately 4-5 minutes.

3. In a large mixing bowl, beat butter and sugar together with electric mixer or a whisk; add eggs and beat until mixture has doubled in size; approximately 2 minutes.
4. Add melted chocolate to mixture, and beat together with the electric mixer or a whisk until everything is combined and the mixture is starting to foam, about a minute. Fold in flour and salt, and stir until mixture is thoroughly blended.
5. Pour batter into the Ultimate Culinaire pan, and then place pan on stove burner over medium-low heat for 30 minutes. (Cooking time may vary depending on stove temperature)
6. Let the finished cake rest in the pan with cover on for five minutes when finished baking. Then, shake the pan to loosen cake from edges of pan; remove cover, and invert over on to a dessert platter, and tap the bottom of the pan so that the cake falls out onto the platter.
7. Serve immediately. (Optional) Garnish with powdered sugar, whipped cream, and berries or a side of vanilla ice cream. Cake will have a fudge center when cut into.

Información nutricional por ración

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Calorías:	487
Grasa Total:	27g
Grasa	15g
Saturada:	
Colesterol:	210mg
Sodio:	221mg
Carbohidratos:	57g
Fibra	3g
Dietética:	
Azúcar:	39g
Proteína:	10g