



Chocolate Dessert Cakes

The ideal combination of a moist chocolate cake and a gooey lava cake. A chocoholic's dream!

Ingredients

Serves 6

6 oz [185 g]	butter, melted
1 cup [250 ml]	granulated sugar
1/3 cup [85 ml]	brown sugar
3	eggs
1 1/4 cups [315 ml]	all-purpose flour
1 tsp [5 ml]	baking powder
1 cup [250 ml]	best-quality cocoa powder (such as Valrhona)
6	squares of dark chocolate (about 1/4-oz [8 g] each)

Vanilla ice cream, to serve



Method

Preheat the oven to 325°F [160°C]. Place the butter, sugars and eggs in a bowl and mix until combined. Sift over the flour, baking powder and cocoa and mix until combined. Divide half the batter in 6 1-cup [8 fl oz] capacity ovenproof ramekins or coffee cups. Place 1 piece of dark chocolate in each cup, then cover with the remaining batter. Bake for 20 minutes or until fudgy. DO NOT overcook, you want the middle to still be gooey and smooth!

Serve warm in the cups topped with vanilla ice cream.