



Chocolate Lava Cake

Servings: 36 cakes

Preparation Time: 10 min

Cooking Time: 5 min

Level of Difficulty: Easy

All of the most magnificent moments you celebrate are even tastier with chocolate! That's why birthday parties, weddings, quinceañera, anniversaries and even celebrations in honor of your personal achievements are always a little more fun when there's chocolate involved. With that in mind, the pastry chefs of the *Disneyland*® Resort have created another fabulous recipe to sweeten your life. If you prefer to take a break from being in the kitchen, bring your family to the *Disneyland*® Resort and taste it for yourselves!

Ingredients

- 6½ ounces good quality dark chocolate**
- 7/8 cups unsalted butter**
- 5 large eggs**
- ½ cup granulated sugar, divided use**
- 1 tablespoon all-purpose flour**

Preparation

1. Preheat oven to 375°F.
2. Bring a saucepan of water barely to a simmer. Place the chocolate and butter in a bowl or pan over the pan of water.
3. Heat, stirring occasionally, until the mixture is melted. Set aside.
4. In a mixing bowl, whisk the egg yolks and ¼ cup of sugar together until thickened slightly and lighter in color.
5. Whisk in the flour, then the chocolate mixture.
6. Place the egg whites in a separate, metal bowl and place over hot water until warmed slightly.
7. Add 1 tablespoon of sugar and whip with an electric mixer on medium speed until soft peaks form.
8. Gradually add 1½ tablespoon more sugar while beating.
9. Turn the speed to high and add the last 1½ tablespoon sugar and whip until the mixture forms stiff peaks.
10. Fold the chocolate mixture into the egg whites.
11. Divide the mixture among 6 ramekins.
12. Place the ramekins on a baking tray and bake in preheated oven about 9-10 minutes.
13. When completely cooked, the tops should be puffed and feel firm to the touch, but are very liquid in the center.