Chocolate Caramel Lava Cakes

A perfect recipe for chocolate and caramel lovers! Individual mini chocolate cakes filled with warm salted caramel sauce.



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Ingredients

Enjoy our delicious Chocolate Caramel Lava Cakes!

- 12 (85 g) Werther's Original Creamy Toffees, unwrapped
- 115 g unsalted butter, plus more for greasing
- 1 tbsp unsweetened cocoa powder
- 30 g plus 1 tbsp plain flour
- 170 g dark chocolate chips
- 100 g sugar
- 3 large eggs, room temperature
- 2 tsp salt
- Vanilla ice cream, for serving
- Flakey salt, for garnish

Preparation Steps

1. Preheat oven to 220 °C/200 °C fan. Grease six (120 ml) ramekins with butter. Combine cocoa powder with 1 tbsp of flour in a small bowl. Dust the insides of greased ramekins with cocoa mixture, shaking out any excess. Plac prepared ramekins on a rimmed baking sheet and set aside

2. Melt butter and chocolate in a medium saucepan over low heat, stirring occasionally, until melted. Set aside to cool.

3. Meanwhile, combine sugar and salt in a large bowl. Using an electric hand mixer, beat in eggs, one at a time, until thickened and pale, about 3 minutes. Pour melted chocolate down the side of the bowl and fold into the egg mixture until combined and no streaks remain. Fold in remaining flour until just combined.

4. Pour two-thirds of the batter evenly into the prepared ramekins. Top each ramekin with 2 caramels and a pinch of salt. Cover with remaining batter. Place filled ramekins onto a rimmed baking sheet. Bake until the tops are cracked and centers wiggle slightly, about 15 to 20 minutes. Transfer ramekins to a cooling rack and allow to cool for 10 minutes.

5. Run the tip of a small knife around each cake to loosen. Place a small plate over each cake and, using pot holders, invert. Carefully lift ramekins off each cake. Garnish with salt and serve with ice cream

Additional Information:

Makes: approx. 6 servings/pieces

Ready in: 43 min

Prep Time: 10 min

Cook Time: 33 min