Gluten-Free Lava Cakes

Ingredients

* 3 oz. bittersweet chocolate, chopped
* ¼ cup (60 mL) unsalted butter
* 1 large egg, room temperature
* 1 egg yolk, room temperature
* 1/4 cup (60 mL) granulated sugar
* Pinch of salt
* 2 Tbsp (30 mL) gluten-free flour

Instructions

1. Preheat oven to 400 degrees F. Grease 2 ramekins or custard cups with margarine, using wax paper. Lightly dust/coat with cocoa powder and shake off excess. Set aside.
2. Melt the butter in a microwave-safe bowl. Make sure to cover the bowl so that the butter does not spatter. Whisk in the chocolate until melted and incorporated evenly.
3. Add the egg, egg yolk, granulated sugar, and salt to a medium bowl. Use a hand mixer to beat on medium speed until light in color and slightly thickened.
4. Gradually add chocolate mixture to egg mixture and beat to combine.
5. Add the gluten-free flour and use a spatula to fold into the chocolate mixture until just combined.
6. Transfer the batter equally among the two prepared ramekins. Bake at 400 degrees F for 12-14 minutes. When done, the edges will be set and the middle will be soft and jiggly.
7. When done, cool in the ramekins for 1 minute. Then invert onto a plate and let sit for 10-15 seconds before removing the ramekin.
8. Serve immediately with vanilla ice cream and/or raspberry sauce.