

Lava Cakes

Yield: 4 individual cakes

Margarine, for greasing custard cups
Cocoa powder, for dusting custard cups
1 block (125 mL) butter
2 ounces bittersweet chocolate
2 ounces semisweet chocolate
310 mL (1 1/4 cups) icing sugar
2 whole eggs
3 egg yolks (separated from whites, **do not use egg whites**)
5 mL (1 tsp) instant coffee powder
5 mL (1 teaspoon) vanilla
1/2 cup (125 mL) all-purpose flour



1. Preheat the oven to 400 degrees F. Generously grease 4 custard cups with margarine, using wax paper. Dust each custard cup with cocoa powder and tap out excess. Set aside.
 2. Microwave the butter in a bowl on high until the butter is melted, about 1 minute. COVER the bowl with a small paper towel to prevent spattering.
 3. Whisk in the chocolate until the chocolate is melted and incorporated evenly. Next, stir in the icing sugar until well blended.
 4. Crack eggs into a separate bowl. Then, whisk in the eggs and egg yolks into chocolate mixture. Add the vanilla and coffee powder. Carefully stir in the flour until JUST incorporated. Divide the mixture evenly amongst the custard cups.
 5. Bake until the sides are firm but the centers are still soft, about 12 minutes. Let stand 1 minute. Invert on individual plates while still warm and let sit 10-15 seconds before removing custard cup. Serve with vanilla ice cream and raspberry sauce.
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Raspberry Sauce

$\frac{1}{2}$ cup (125 mL) raspberries, frozen

45 mL (3 Tbsp) granulated sugar

30 mL (2 Tbsp) water

2 mL ($\frac{1}{2}$ tsp) cornstarch

7 mL ($\frac{1}{2}$ Tbsp) cold water (to mix with cornstarch)

Instructions:

In a saucepan over medium heat, stir together raspberries, sugar and water until the sugar is dissolved. Heat the mixture to boiling (7), stirring often. Reduce heat to medium low (3 or 4) and add the vanilla.

In a small cup, combine the cornstarch and cold water. Mix well.

Pour this into the boiling raspberry mixture. Stir and continue to cook over medium-low heat for 4 minutes or until the mixture has thickened a bit.

Remove the pan from the heat and set aside until cakes are baked.