

# How to Make Lava Cakes

## Molten Chocolate Lava Cake

Makes 12 servings.

1 cup butter  
1 1/4 cups granulated sugar  
1/4 teaspoon salt  
6 large eggs  
2/3 cup all-purpose flour  
3/4 cup rich dark cocoa, Ramstadt Breda or equal

Preheat the oven to 400 degrees. Generously butter a standard muffin tin. Dust with granulated sugar, and tap out excess. Set aside.



1. In the bowl of your stand-type mixer and with the paddle attachment, cream the one cup butter, one cup sugar, and salt together. Add the eggs one at a time, beating after each.
2. Add the flour and cocoa and beat until just combined. Divide the batter evenly among prepared muffin cups.
3. Bake just until the tops of the cakes no longer jiggle when the pan is slightly shaken, 8 to 9 minutes. Remove from oven and let the pan stand for three minutes.
4. To remove the cakes, place a cutting board over the top of the pan with the cakes. Grasping the edges of the pan and cutting board together, invert the pan, hold the inverted pan atop the cutting board, and drop the pan and cutting board from a height of six to eight inches. The cakes will pop loose onto the cutting board.

Dust with confectioners' sugar, and serve with ice cream or whipped cream.

## Raspberry Sauce

Raspberries alone are not tart and flavored enough for a dessert sauce even when thickened with a starch. There are two possible solutions: Cooking the fruit down to concentrate the flavors or adding a jelly for thickness and flavor. This recipe uses the latter.

12 ounces, about 3 cups frozen, unsweetened raspberries  
2/3 cup red currant jelly  
about 1/4 cup sugar

1. Thaw and puree the raspberries. Strain them twice through a sieve or until nearly all of the seeds are removed. Place the puree in a small saucepan. Add the jelly.
2. Cook, stirring occasionally, until the jelly is completely melted and blended with the fruit. Sweeten to taste with the sugar while it is still hot. Stir to make sure that the sugar is dissolved. Let cool.

Yield: About 1 1/3 cups of raspberry sauce.

## Orange White Chocolate Lava Cake

Makes 12 servings.

1/2 cup butter  
1/2 cup granulated sugar  
1/4 teaspoon salt  
6 large eggs  
2 teaspoons orange flavor  
1 tablespoon orange zest  
2/3 cup all-purpose flour  
12 ounces white chocolate wafers (one bag), melted

Preheat the oven to 400 degrees. Generously butter a standard muffin tin. Dust with granulated sugar, and tap out excess. Set aside.

1. In the bowl of your stand-type mixer and with the paddle attachment, cream the half cup butter, half cup sugar, and salt together. Add the eggs one at a time, beating after each. Add the orange flavor and zest
2. Add the flour and beat until just combined. Drizzle in the melted white chocolate. Divide the batter evenly among prepared muffin cups.
3. Bake just until the tops of the cakes no longer jiggle when the pan is slightly shaken, 8 to 9 minutes. Remove from oven and let the pan stand for three minutes.
4. To remove the cakes, place a cutting board over the top of the pan with the cakes. Grasping the edges of the pan and cutting board together, invert the pan, hold the inverted pan atop the cutting board, and drop the pan and cutting board from a height of six to eight inches. The cakes will pop loose onto the cutting board.

Dust with confectioners' sugar, and serve with ice cream or whipped cream.

## Orange Marmalade Sauce

1/4 cup granulated sugar  
1 tablespoon cornstarch  
zest from one large orange  
juice from two large oranges  
2 to 4 heaping tablespoons of orange marmalade

Combine the granulated sugar and cornstarch in a saucepan. Add the zest and orange juice. Heat and stir until the sauce is thick and bubbly. Remove the sauce from the heat and add the orange marmalade, enough to taste. Let cool.