

## **Decadent Chocolate Lava Cake Recipe Prep**

### **Time:**

15 minutes

### **Bake Time:**

10–12 minutes

### **Serves: 4**

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### **Ingredients**

- ½ cup unsalted butter
- 6 oz semi-sweet chocolate, chopped
- 2 large eggs
- 2 egg yolks
- ¼ cup granulated sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla extract
- Pinch of salt
- Butter and cocoa powder for ramekins

Optional for serving:

- Vanilla bean ice cream
  - Fresh raspberries or strawberries
  - Powdered sugar
  - Chocolate shavings
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### **Instructions Step 1: Prepare the Ramekins**

Preheat the Miele Steam Oven using Combination Bake mode at 425°F with light steam assistance.

Butter four ramekins generously and dust lightly with cocoa powder. This helps the cakes release cleanly after baking.

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## **Step 2: Melt the Chocolate**

In a heat-safe bowl, melt the butter and chocolate together until smooth. Stir in vanilla extract and a pinch of salt.

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## **Step 3: Whisk the Batter**

In a separate bowl, whisk together eggs, egg yolks, and sugar until pale and slightly thickened. Fold the melted chocolate mixture into the eggs, then gently fold in the flour.

Avoid overmixing—this keeps the texture light while preserving the molten center.

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## **Step 4: Bake with Steam Precision**

Divide the batter evenly among the ramekins and place them into the Miele Steam Oven.

Bake for 10–12 minutes. The edges should appear set while the center remains slightly soft.

Thanks to Miele’s combination steam cooking, the cakes bake evenly without drying out, creating that signature molten center that makes lava cake so irresistible.

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## **Step 5: Serve Immediately**

Allow cakes to rest for one minute before carefully inverting onto dessert plates.

Dust with powdered sugar and serve warm with vanilla ice cream or fresh berries.

The moment your spoon cuts through the delicate cake exterior and warm chocolate flows onto the plate, you’ll understand why this dessert remains a Valentine’s classic.