MINI ESPRESSO MOLTEN LAVA CAKES
RECIPE

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TIME	10 mins
INGREDIENTS	9 items
MAKES	6 servings

With a melted chocolate center and hint of espresso flavor, these mini dark chocolate lava cakes make an easy, elegant dessert that’s perfect for date night.

INGREDIENTS

- 12 DOVE PROMISES® Dark Chocolate, divided
- 1/4 cup cocoa powder
- 1/4 cup unsalted butter
- 1/4 cup granulated sugar
- 1 egg
- 1/2 tsp vanilla extract
- 2 tbsp all-purpose flour
- 1 tsp espresso powder
- Pinch salt

INSTRUCTIONS

1. Preheat oven to 400°F. Grease six 2-oz ramekins and dust sides lightly with sugar; set aside.
2. In heatproof bowl set over saucepan of simmering water, melt together 6 Dove Dark

Chocolate Promises®, cocoa powder and butter, stirring occasionally. Remove from heat; let cool to room temperature.

3. Vigorously whisk together sugar and egg until pale yellow and thickened. Fold in melted chocolate mixture and vanilla. Stir in flour, espresso powder and salt. Divide batter evenly among prepared ramekins.
4. Bake for 8 to 10 minutes or until cakes are set and starting to pull away from sides, and center is molten. Transfer to rack; let cool for 5 minutes. Run knife around side of ramekins to loosen; invert onto serving plates.
5. Garnish each serving with remaining Dove Dark Chocolate Promise®.
6. Dust with icing sugar before serving if desired.

DISCOVER MORE RECIPES



DOVE® Dark Chocolate Pumpkin Shortbread Bars

Cooking time

40 minutes

Ingredients

14 items



DOVE Dark Chocolate Covered Candied Orange Peel

Cooking time

45

Ingredients

3 items



Dove Promises Shaken Latte

Cooking time

15 minutes

Ingredients

6 items



DARK CHOCOLATE PROMISES® CHEESECAKES WITH RED WINE GELEE

Cooking time

20 mins

Ingredients

10 items

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