

Dark Chocolate Lava Cake

Recipe By Kelly Cohen



Cooking and Prep:  16
m

Serves:  4

Contains:  

Preference: Parve

Super gooey and decadent chocolate cake, ideal for parties or dinner.

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free

Ingredients (5)

Main ingredients

- 200 grams (7 ounces) extra dark chocolate (between 60% and 72%)
- 1/3 cup almond or nut oil
- 4 eggs
- 50 grams (1 and 3/4 ounces) almond flour
- 2 tablespoons sugar (optional)

Start Cooking

Prepare the Cake

1. Preheat oven to 435 degrees Fahrenheit.
2. Melt chocolate and oil. Allow to cool.
3. Whip eggs (and sugar) until mixture blanches.
4. Add cooled chocolate to eggs and mix slowly.
5. Delicately add almond flour.
6. Pour into four medium or six small ramekins. Cook for six minutes for the small ones and seven minutes for the large ones.

About

This recipe originally appeared on [MyOrganicDiary.com](https://www.myorganicdiary.com).