

60% CACAO. 100% IMPRESSIVE.



BAKE WITH OUR DEEP, INTENSE CHOCOLATE FOR PURE PLEASURE IN EVERY BITE.



**GHIRARDELLI® INDIVIDUAL
CHOCOLATE LAVA CAKES**

Yield - 6 servings

Center: 1/2 bar (2 oz) 60% Cacao Bittersweet
Chocolate Baking Bar
1/4 cup heavy cream

Cake: Nonstick cooking spray
1 bar (4 oz) 60% Cacao Bittersweet Chocolate
Baking Bar
8 Tbsp. (1 stick) unsalted butter
2 whole eggs
2 egg yolks
1/3 cup sugar
1/2 tsp. vanilla extract
1/4 cup cake flour
Raspberries and whipped cream for garnish

To make centers, melt chocolate and cream in double boiler. Whisk gently to blend. Refrigerate about 2 hours or until firm. Form into 6 balls; refrigerate until needed.

To make cake, heat oven to 400°F. Spray six 4-ounce ramekins or custard cups with cooking spray. Melt chocolate and butter in double boiler; whisk gently to blend. With an electric mixer, whisk eggs, yolks, sugar, and vanilla on high speed about 5 minutes or until thick and light. Fold melted chocolate mixture and flour into egg mixture just until combined. Spoon cake batter into ramekins. Place a chocolate ball in the middle of each ramekin.

Bake about 15 minutes or until cake is firm to the touch. Let it sit out of the oven for about 5 minutes. Run a small, sharp knife around inside of each ramekin, place a plate on top, invert and remove ramekin. Garnish with raspberries and a dollop of whipped cream.



MOMENTS OF TIMELESS PLEASURE.™