# Chocolate Caramel Lava Cakes

A perfect recipe for chocolate and caramel lovers! Individual mini chocolate cakes filled with warm salted caramel sauce.

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## Ingredients

Enjoy our delicious Chocolate Caramel Lava Cakes!

- 12 (85g) Werther's Original Creamy Toffees, unwrapped
- 115g unsalted butter, plus more for greasing
- 1 tablespoon unsweetened cocoa powder
- 30g plus 1 tablespoon plain flour
- 170g dark chocolate chips
- 100g granulated sugar
- 3 large eggs, room temperature
- 2 teaspoon salt
- Vanilla ice cream, for serving
- Flakey salt, for garnish

## Preparation Steps

**1.** Preheat oven to 220°C/200°C fan/425°F. Grease 6 (4-ounce) ramekins with butter. Combine cocoa powder with 1 tablespoon of flour in a small bowl. Dust the insides of greased ramekins with cocoa mixture, shaking out any excess. Place prepared ramekins on a rimmed baking sheet and set aside.

**2.** Melt butter and chocolate in a medium saucepan over low heat, stirring occasionally, until melted. Set aside to cool.

**3.** Meanwhile, combine granulated sugar and salt in a large bowl. Using an electric hand mixer, beat in eggs, one at a time, until thickened and pale, about 3 minutes. Pour melted chocolate down the side of the bowl and fold into the egg mixture until combined and no streaks remain. Fold in remaining flour until just combined.

**4.** Pour two-thirds of the batter evenly into the prepared ramekins. Top each ramekin with 2 caramels and a pinch of salt. Cover with remaining batter. Place filled ramekins onto a rimmed baking sheet. Bake until the tops are cracked and centers wiggle slightly, about 15 to 20 minutes. Transfer ramekins to a cooling rack and allow to cool for 10 minutes.

**5.** Run the tip of a small knife around each cake to loosen. Place a small plate over each cake and, using pot holders, invert. Carefully lift ramekins off each cake. Garnish with salt and serve with ice cream

**Additional Information:**

Makes: approx. 6 servings/pieces

Prep Time: 10 minutes

Cook Time: 33 minutes