

# LE CREUSET STONWARE PETITE CASSEROLES X4

## Chocolate Volcano Cakes

Makes 4

A rich chocolate cake with a molten gooey centre. Serve warm with a spoonful of whipped cream and a dusting of cocoa powder for a decadent dessert.

### INGREDIENTS

#### To prepare the dishes

1 teaspoon butter and 1 teaspoon cocoa powder

#### Cakes

115g (4oz) dark chocolate

115g (4oz) butter

55g (2oz) caster sugar

2 whole medium eggs and two egg yolks

1 teaspoon instant coffee dissolved in 1 tablespoon of water

1 teaspoon vanilla extract

80g (3oz) plain flour

1 tablespoon cocoa powder

Whipped cream and cocoa powder to serve

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### METHOD

Preheat the oven: 200°C/ 400°F/ Gas Mark 6, pre-heated

Fan Oven: 180°C

1. Grease the petite casseroles with butter and dust in cocoa powder.
  2. Melt the chocolate with the butter in a heat-proof bowl over a pan of hot water, taking care not to let the bowl touch the water.
  3. Whisk the sugar, eggs and egg yolks together until light and fluffy. Stir in the liquid coffee and vanilla extract.
  4. Whilst continuously whisking, slowly drizzle the melted chocolate and butter into the egg and sugar mixture.
  5. Sift in the flour with the cocoa powder and combine.
  6. Divide the mixture between the prepared casseroles.
- Bake for 12-14 minutes. The cakes are done when they just form a breaking crust, the mixture should be firm on top but still runny in the middle.

Once cooked allow the cakes to stand for a minute or two.

Serve warm with a spoonful of whipped cream and a dusting of cocoa powder.

### **Cooks tips**

To prepare ahead:

At stage 6, the uncooked cakes can be covered with the lids, placed in the refrigerator and held for several hours. Remove the lids before baking and allow a little extra cooking time using the appearance guide at point 6.

### UK Terms

Dark chocolate

Medium eggs

Caster sugar

Plain flour

### US Terms

Bittersweet chocolate

Large eggs

Superfine sugar

All purpose flour