

Recipe – Choco Lava Class

Ingredients

1. All purpose flour aka maida – 3 tbspn
2. Oil – 2 tbspn
3. Powdered White Sugar – 2 tbspn
4. Vanilla Essence – 1/4 teaspoon
5. Baking Soda – a pinch
6. Baking Powder – 1/8 tspn
7. Salt – a pinch
8. Cocoa Powder – 1 Table spoon
9. Dark Chocolate compound – 3 big pieces (about 10 gms each)
10. Water – 3 tbspn
11. Lemon juice/vinegar – 1/4 tspn

Method

- Mix all the wet ingredients in one bowl and mix thoroughly
- Mix all the dry ingredients thoroughly
- Pre-heat the oven to 180 degrees for 10 mins/turn the steamer on
- Sieve the dry ingredients into the bowl of wet ingredients
- Remove all lumps, and make sure the batter is flowy.
- Line the bowls with butter and cocoa powder.
- Put a big spoon full batter in the liner. The liner should be half filled
- Add good amount of chocolate (about 10 gms in a cupcake liner), more if you are using a bigger bowl
- Cover the chocolate with some batter
- Put in steamer (4 mins)/oven (6-7 mins)/Microwave (30-40 secs)
- Keep a close watch, overcooking will spoil the lava experience
- As soon as the sides are cooked, and the top is wobbly yet, you are done, pull the cakes out
- Best to eat in the liner/bowl itself
- If you need to plate it, let it cool for 2 minutes, invert on the plate and serve immediately