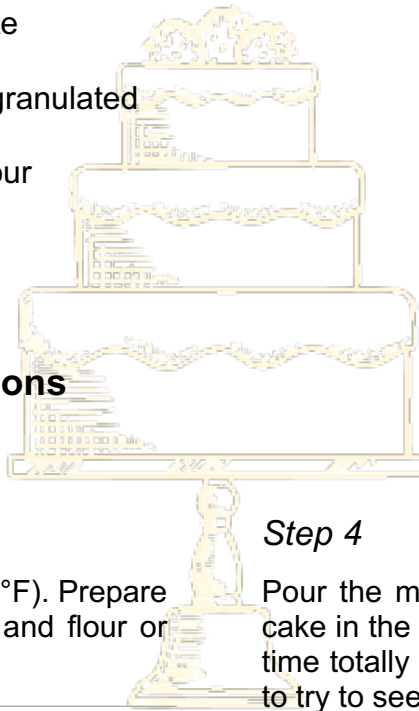


# Chocolate lava cake (Fondant au chocolat)

|                       |                             |                             |                               |
|-----------------------|-----------------------------|-----------------------------|-------------------------------|
| <b>Servings</b><br>12 | <b>Prep time :</b><br>10min | <b>Cook time :</b><br>12min | <b>Resting time :</b><br>0min |
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## Ingredients

- 200g (7oz) of dark chocolate
- 200g (1 +  $\frac{3}{4}$  stick) of butter
- 180g (3/4 cup + 3 tbsp) of granulated sugar
- 90g (2/3 cup + 1 tbsp) of flour
- 6 eggs



## Step by Step instructions

### Step 1

Preheated your oven at 190°C (375°F). Prepare your baking pan with some butter and flour or with a greaseproof paper.

### Step 4

Pour the mix in your baking pan and put your cake in the oven for 10 to 12 minutes. (the cook time totally depends on your oven, I advise you to try to see what work the best in yours).

### Step 2

Melt the butter and the chocolate together in your microwave. If you don't have one, you could simply melt them in a sauce pan on the heat.

### Step 5

To know if the fondant au chocolat is well cook, the edge of the cake should be cooked and a crust should have appear on all the cake, but still be a little bit uncooked on the middle.

### Step 3

Whisk your eggs with the sugar. Add in the melted chocolate and butter and begin to stir.

Finally add the flour and mix until everything is well combine.

BY CHARLOTTE