

Minted Lava Cake Made with Lindt Truffles

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3 eggs
6 mint Lindt Truffles (wrapping removed)
1/4 cup milk
1/4 cup butter
1/2 cup cocoa powder (unsweetened)
1/3 cup plus 1 tablespoon flour
1/2 cup plus 2 tablespoons sugar
powdered sugar for dusting
(4 ramekins - sprayed or buttered & dusted with flour)

Begin by melting the butter and then once melted, remove from heat and add 2 Lindt truffles - stirring all the time until the truffles melt (see picture above)(It is very IMPORTANT not to burn the chocolate!!!) set aside to cool to lukewarm. In a large bowl - mix together the milk, eggs & sugar (you may use a whisk but do not whip until frothy). Now the butter/truffle mixture should be cooled - add that into the egg/sugar mixture & stir until combined. Add in the flour & cocoa and stir with a wooden spoon until fully blended. Pour equal amounts into the Ramekins (which should already have been sprayed). Now place 1 truffle in the middle of each batter filled ramekin. Press the truffle down until the batter covers the top of the truffle (see pictures below). (IMPORTANT NOTE: The success of this dessert depends on the size of the ramekin - if you are using a wider more shallow ramekin then the truffle will not be covered with cake batter & therefore will not work)

Bake in a preheated 450 degree oven for 9 to 14 minutes (**NOTE: Every oven is different - if you are making this for the first time I would bake 1 Ramekin first & then test to make sure the "lava" is flowing inside. The perfect time for my oven is 10.5 minutes**). Remove the Ramekins from the oven & place on a cooling rack for at least 15 minutes. While they are cooling - take a knife and gently run around the edges.

After 15 (plus) minutes - invert each Lava Cake on a plate & then dust with powdered sugar.

Serve immediately & Enjoy A DIVINE DESSERT!

(NOTE - If you allow the cake to cool completely - it will still be delicious but the inner part will harden back to the creamy truffle middle instead of the flowing lava decadence)