Molten Chocolate Lava Cakes

Gluten-Free, Grain-Free, Nut-Free

Yield: 6 individual cakes

Ingredients

- ½ cup granulated sugar
- 8 ounces semisweet chocolate, chopped
- 10 Tablespoons unsalted butter
- ½ cup Otto's Naturals - Cassava Flour
- ½ teaspoon salt
- 4 large eggs
- 4 large egg yolks
- 1 teaspoon vanilla extract
- Powdered sugar and berries, for garnish

Instructions

1. Preheat oven to 425°F. Coat 6 (each 6 ounce or 170 gram-capacity) ramekins with cooking spray and coat the insides of the buttered ramekins with granulated sugar, tapping out the excess.
2. Combine the chocolate and butter in a microwave-safe bowl. Microwave on high for 1 minute. Stir, then continue heating in 30 seconds bursts, stirring between bursts, until the mixture is melted and smooth. Alternatively, melt the chocolate and butter in a double boiler. Gently stir in the cassava flour and salt.
3. In a medium bowl, vigorously whisk the eggs, egg yolks, vanilla, and the ½ cup of granulated sugar until thick and pale in color. Gently fold in the melted chocolate mixture into the egg mixture. Divide the batter among the ramekins. (At this point the batter-filled ramekins can be covered and refrigerated for up to 1 day.)
4. Bake for about 10 minutes, or until the edges are firm but the center is runny. Add an additional minute of baking time if baking straight from the fridge.
5. Run a knife around the edges to loosen and invert onto dessert plates, if desired. You can also serve straight from the ramekin. Serve with fresh berries and powdered sugar.
   (**NOTE**: You can bake the batter in 10 paper lined muffin tins for 10 minutes for smaller, more portable servings. You can also easily cut this recipe in half.)