

Chocolate Lava Cake with Raspberry Filling



Ingredients:

1 stick unsalted butter, plus melted butter for brushing
1 tablespoon unsweetened cocoa powder
1/4 cup plus 1 tablespoon all-purpose flour
6 ounces of chopped, dark chocolate
(70 percent or higher),
16 fresh raspberries
4 teaspoons Jackie's Jam raspberry jam
1/2 cup granulated sugar
3 large eggs, at room temperature
Pinch of salt and Confectioners' sugar for sprinkling

Instructions:

Preheat the oven to 425°.

Brush four 6-ounce ramekins with melted butter.

In a small bowl, whisk the cocoa powder with 1 tablespoon of the flour; dust the ramekins with the cocoa mixture, tapping out the excess. Transfer the ramekins to a sturdy baking sheet.

In a saucepan, melt 1 stick of butter with the chocolate over very low heat, stirring occasionally. Let cool slightly.

In a bowl, coarsely mash the raspberries with the Jackie's Jam raspberry jam.

In a bowl, using an electric mixer, beat the granulated sugar with the eggs and salt at medium-high speed until thick and pale yellow, 3 minutes. Using a rubber spatula, fold in the melted chocolate until no streaks remain. Fold in the 1/4 cup of flour.

Spoon two-thirds of the batter into the ramekins, then spoon the raspberry filling on top. Cover with the remaining chocolate batter. Bake in the center of the oven for 16 minutes, until the tops are cracked but the centers are still slightly jiggly. Transfer the ramekins to a rack and let cool for 5 to 8 minutes.

Run the tip of a small knife around each cake to loosen. Invert a small plate over each cake and, using pot holders, invert again. Carefully lift off the ramekins. Dust the warm cakes with confectioners' sugar and serve immediately.

Option: substitute fresh raspberries and raspberry jam for fresh blueberries and Chambord blueberry jam or fresh strawberries and strawberry jam.

Recipe adapted from Molten Chocolate Cake with Raspberry Filling recipe on Food & Wine.