

SAUNDERS' MALT EXTRACT



Preparation

20
MINS

Bake Time

15
MINS

Makes

4

Difficulty

EASY

MALTED CHOCOLATE LAVA CAKES

These cakes have the perfect soft, gooey centre. You can enjoy their choc-maltiness straight out of the ramekins or turn onto a plate and serve with ice cream or custard and a drizzle of Saunders' Malt Extract. They can be made dairy-free too!

INGREDIENTS

Malted Chocolate Lava Cakes

- 75g dark chocolate chips*
- 25g Saunders' Malt Extract
- 100g butter or coconut oil, plus extra 25g for greasing
- 100g caster sugar
- 2 eggs
- 2 egg yolks
- 100g plain flour

To Serve

- Vanilla ice cream
- 2 tbs Saunders' Malt Extract

**Notes: you can also use a 70% cocoa dark block chocolate here, simply chop it finely for this recipe.*

METHOD

- 1 Preheat oven to 180C. Place 4 (8.5cm diameter) ramekins in the fridge to chill.
- 2 Place chocolate chips and 100g butter or 100g coconut oil in a microwave safe bowl and heat for 30 seconds, twice. Mix until the chocolate and butter are melted and blend together, heat for an extra 30 seconds if needed. Add Saunders' Malt Extract to the mixture and mix well. Set aside.
- 3 Place sugar, eggs and egg yolks in a large bowl and beat until pale and fully and the mixture has roughly doubled in size.
- 4 Melt remaining butter or coconut oil and grease the base and sides of the chilled ramekins.
- 5 Add the malted chocolate and butter mixture to the beaten eggs and sugar, along with the flour and mix well. Divide mixture between the greased ramekins and bake for 15 minutes. The sides should be firm but the centre soft. Remove from the oven. And set aside for 10 minutes to cool down slightly.
- 6 To serve, run a knife along the sides of the cake to help loosen it from the ramekins. Turn the cakes out onto a plate. Top with vanilla ice cream and drizzle with Saunders' Malt Extract.
- 7 Baked cakes can be stored in the fridge for up to 3 days, but they centre will set and become more fudge-like, also delicious!

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