

## SMOKY CHOCOLATE MOLTEN LAVA CAKES

Looking for the Best Bite-Sized Blow-Out Dessert recipe? A creative way to sweeten July 4th? A scrumptious gift of gratitude for a foodie or add-on to a barbecue bundle? Simply bake some love into these mini-mason jars and adorn with a playful bamboo spoon or candy heart. Make sure to pack extra—everyone will want a bite of this ooey-goey goodness!

For more yum, giveaways and our food philosophy, be sure to sign up for our Seasonal Newsletter and follow us on Facebook, Twitter, Instagram and Pinterest. PS We truly get a kick out of your favorite food pic moments with friends and family! Remember to share that love and post pics with hashtag #DontWorryEatHappy.

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Rating: 5

Prep Time: 5 minutes

Cook Time: 12 minutes

Yield: Serves 4.

### Ingredients

- 👉 2 Tbs unsalted butter, melted
- 👉 2 Tbs unsweetened cocoa
- 👉 3/4 cup (12 Tbs) unsalted butter, room temperature
- 👉 12 oz Smoky chocolate chips
- 👉 1/2 cup of heavy cream
- 👉 5 eggs, room temperature
- 👉 3/4 cup granulated sugar
- 👉 2/3 cup of unbleached organic flour
- 👉 4 4-ounce Mason jars, sterilized and lids removed
- 👉 Fresh whipped cream
- 👉 Fresh Farmers' Market strawberries, rinsed and dried for garnish

### Instructions

- 👉 Mason Jar Prep School: Sterilize 3 oz or 4 oz sized Mason jars and lids by placing them (lids removed) into boiling water for a minute. Remove with tongs and let dry completely.
- 👉 Spray interior with Pam (for baking) or swirl melted butter inside and discard excess. To determine how many Mason jars you require, consider pint-sized Mason jars hold the equivalent of two regular cupcakes (most box cake mixes will make 24 cupcakes so you will need 12 pint-sized Mason jars). Our recipe yields four 4-ounce desserts and promises to knock everyone's socks off!
- 👉 Fill Mason jars with batter until they are about two-thirds to three-fourths full.



- ➡ Prepare a water bath by using a tall-sided roaster pan or deep baking dish filled with approximately 1/2-inch hot water. Place filled Mason jars (without lids) into deep baking pan.
- ➡ Bake for 12-15 minutes. Check interiors with a toothpick.
- ➡ Serve immediately, give as a gift or store.
- ➡ You can leave your Smoky Chocolate Molten Lava cakes, cupcakes and quick breads at room temperature for up to a few days. Mason jar cheesecakes need to be refrigerated and eaten within three days
- ➡ For our Smoky Chocolate Molten Lava Cake recipe: Preheat oven to 325°F.
- ➡ Prepare previously sterilized 4 ounce Mason jars by coating each interior with melted butter by swirling it around. Pour out excess. Sprinkle each interior with cocoa. Shake out any excess. Set aside.
- ➡ To make the batter, pour Smoky chocolate chips, butter and heavy cream into a double boiler over medium heat. Melt ingredients and gently whisk together until well-combined and smooth.
- ➡ Slightly cool melted chocolate mixture. Whisk in eggs, sugar and flour. Pour into prepared Mason jars, about 3/4 full.
- ➡ Place lidless Mason jar cakes into prepared water bath. Bake for 15 minutes. Centers will be thick, molten like. Allow to cool 5 minutes. Remove jars with tongs. Add fresh whipped cream; a large strawberry; playful bamboo spoon; a mini American flag; or July 4th sparkler; and hand out with themed red-white-n-blue napkins.