

RECOMMENDED WINE PAIRING:
2017 Versada Napa Valley Zinfandel

MEXICAN CHOCOLATE LAVA CAKE



INGREDIENTS / SHOPPING LIST

- Baking spray, for spraying 4 oven proof custard cups
- 1 stick butter
- 2 ounces bittersweet chocolate, chopped into ½ to 1 inch pieces
- 2 ounces semisweet chocolate, chopped into ½ to 1 inch pieces
- 1 cup powdered sugar (plus more for dusting after baking)
- 2 whole eggs
- 3 egg yolks
- 1 teaspoon vanilla
- ½ cup all-purpose flour
- ½ teaspoon ground Cinnamon
- ¼ teaspoon ground Nutmeg
- 1/8 teaspoon ground Allspice
- Vanilla ice cream, for serving

DIRECTIONS:

Preheat the oven to 425°F. Spray four custard cups with baking spray and place in the center of a baking sheet.

Microwave the butter, bittersweet chocolate and semisweet chocolate in a large bowl on high until the butter is melted, about 1 minute. Whisk together until the chocolate is completely melted. Stir in the sugar until well blended. Whisk in the eggs and egg yolks, then add the vanilla. In a small bowl stir together the flour, cinnamon, nutmeg and allspice. Stir the flour and spices into the chocolate mixture until well incorporated. Divide the mixture evenly into four custard cups.

Refrigerate for 30 minutes.

Place baking sheet in oven and pour in enough hot tap water to cover the custard cups halfway up the side. Bake until the sides of the cakes are firm, and the centers are soft, about 13 minutes. Let stand 1 minute.

Invert on individual plates while warm, dust with powdered sugar and serve with vanilla ice cream.

Enjoy with our 2017 Jamieson Ranch Napa Valley Zinfandel.