Mini Chocolate Lava Cake (Serves 2)

Ingredients

4 ounces semisweet baking chocolate, chopped

2 tablespoons sugar, plus more for the cake tins

2 large eggs

2 tablespoons all-purpose flour

2 tablespoons unsalted butter, at room temperature, plus more for greasing cake tins

1/8 teaspoon salt

Methods

1. Preheat oven to 220°C, and grease two cupcake tins or muffin tins with butter. Put a small spoonful of sugar in each tin to coat the butter all around. Place the greased tins on a baking sheet.

2. Put the chopped chocolate in a microwave-safe bowl. Microwave it on high for 30 seconds, take it out and stir it, then microwave it for another 30 seconds and stir it again. Repeat the process until completely melted.

3. In a medium mixing bowl, cream the room temperature butter and the sugar with an electric mixer or a rubber spatula. The mixture should be thoroughly combined, smooth, and paste-like.

4. Add the two eggs to the creamed butter and sugar, and beat it with the electric mixer or a whisk until everything is combined and the mixture is starting to foam, about a minute. Add the flour and salt, and again beat everything with the mixer until it's thoroughly mixed.

5. Add about 1/3 of the melted chocolate to the mixture in the mixing bowl, then use a rubber spatula to gently fold it in. Add the rest of the chocolate mixture, and fold together until you have a uniform batter with no streaks.

6. Divide the batter evenly between the two greased cupcake tins, then bake the cakes in the preheated oven until the tops are just set but the cakes still jiggle slightly when you shake them, about 11 minutes.

7. Let the finished cakes sit in cups for five minutes after baking. Then, flip each tin over on a dessert plate, and tap the bottoms of the tins so that the cakes fall out.

8. Serve immediately.