

Hazelnut Lava Cake



PREP
5 mins



COOK
12-15 mins

INGREDIENTS

- 1 stick butter (unsalted)
- 1 tsp vanilla
- 6 pieces ferrero rocher
- 6 ounces nutella
- 2 tbsp brown sugar
- 4 tbsp all purpose flour
- 2 eggs
- 1/4 tsp salt

Suggested toppings: Whip cream, powdered sugar, strawberries, vanilla ice cream, caramel, chocolate drizzle. Whatever your heart desires.

NOTE: Use a 1 cup (8oz) ramekin/pyrex dish. Fill it 3/4 of the way up

METHOD

1. Preheat the oven to 450°. Butter or lightly grease ramekin. Set aside.
2. Melt butter & ferrero rochers. Add nutella. Stir until uniform.
3. Add eggs, sugar, flour, vanilla, and salt. Whisk together.
4. Fill ramekins with chocolate batter. Do not overfill.
5. Bake for 15 minutes. (Time might vary depending on oven)
6. Remove and cool for 2 minutes.
7. Flip over on the desired dessert plate. Give 1 minute before removing ramekin. (Caution ramekin will be hot)