

# Matcha Lava Cake

Course: **Dessert**

Servings	Prep time	Cooking time	Total time
2 servings	10 minutes	14 minutes	24 minutes

## Ingredients

70g (1/3 cup) sugar
2 eggs
100g (3.5 oz) white chocolate
55g (4 tbsp) unsalted butter
1–2 tsp matcha powder
60g (1/2 cup) all-purpose flour
Powdered sugar (for dusting)
Berries (for serving)

## Directions

- 1

Step 1: Prepare the Egg Mixture

In a mixing bowl, combine **sugar and eggs**. Using an electric mixer, beat the mixture until it becomes pale, thick, and fluffy. This step is crucial for creating a light, airy texture in your lava cakes.
- 2

Melt the White Chocolate & Butter:

In a heatproof bowl, melt **white chocolate and butter** together. You can do this over a double boiler or in the microwave in short 15-second bursts, stirring in between to prevent burning.

Once fully melted, **sift in the matcha powder** and stir well until you have a smooth, evenly colored mixture.
- 3

Combine the Wet Ingredients:

Gradually pour the **melted matcha-chocolate mixture** into the fluffy egg mixture. Use a spatula or whisk to gently fold everything together.
- 4

Add the Flour:

Sift the **flour** into the bowl and carefully fold it in using a spatula. Be gentle to keep as much air in the batter as possible—this helps maintain the soft, lava-like texture inside.
- 5

Bake to Perfection:

Preheat your oven to **200°C (392°F)**. Grease two **ramekins** or oven-safe cups with butter and lightly dust them with flour to prevent sticking.

Divide the batter evenly between the two ramekins and bake for **12–14 minutes**. Keep an eye on them—overbaking will result in a fully set cake with no molten center! The edges should be set, but the middle should still jiggle slightly when you shake the ramekin.

## 6 Cool & Serve:

Let the cakes cool for **at least 10 minutes** before flipping them onto plates. This resting period helps the lava settle without spilling out too quickly.

Dust with **powdered sugar**, add fresh **berries**, and enjoy immediately!