



White Chocolate Lava Cake

Course: **Dessert**

Servings
2 servings

Prep time
10 minutes

Cooking time
15 minutes

Total time
25 minutes

Ingredients

120 g (1 cup) all-purpose flour

2 g (1/2 tsp) baking powder

86 g (1/2 cup) white chocolate (melted)

96 g (6 tbsp) cashew butter

84 g (6 tbsp) coconut oil

126 g (6 tbsp) maple syrup

120 ml (1/2 cup) dairy-free milk

3-4 drops vanilla extract (a dash)

a pinch of salt

56-84 g (8-12 tbsp) white chocolate (for filling)

Directions

- 1 Prepare the Ramekins:** Grab two ramekins and generously grease each with coconut oil. Add 1 tbsp of flour to each ramekin. Shake and tilt the ramekins until they're coated with a thin layer of flour. This prevents the cakes from sticking and ensures a perfect release.
- 2 Melt the White Chocolate:** In a microwave-safe bowl, melt **1/4 cup of white chocolate** with the **coconut oil**. Heat in short intervals, stirring in between, until smooth and fully melted.
- 3 Make the Batter:** In a large mixing bowl, combine the **flour**, **baking powder**, and a **pinch of salt**. Add the melted white chocolate mixture, **cashew butter**, **maple syrup**, **dairy-free milk**, and a dash of **vanilla extract**. Whisk everything together until smooth and well combined.
- 4 Pipe the Batter:** Transfer the batter to a piping bag (or a plastic bag with the tip cut off) for easy assembly.

- 5 Assemble the Cakes:** Pipe **1/4 of the batter** into each ramekin, ensuring the bottom is evenly covered. Place 2-3 tablespoons of **white chocolate chips** in the center of each ramekin for the filling. Pipe the remaining batter on top, making sure the white chocolate chips are fully covered.
- 6 Bake:** Preheat your oven to **350°F (175°C)**. Place the ramekins on a baking sheet and bake for **15-17 minutes**, or until the edges are set but the center is still slightly jiggly.
- 7 Cool & Flip:** Remove the ramekins from the oven and let them cool for 3-5 minutes. Place a small plate on top of each ramekin and gently flip it upside down. Carefully lift the ramekin to reveal your lava cake.