Carrot Cake Lava Cakes – Printable Recipe

Prep Time: 20 minutes
Cooking Time: 16-20 minutes (depending on ramekin size)
Total Time: About 40 minutes (including freezing the filling)
Servings: 4-6 lava cakes

Ingredients

Carrot Cake Batter
1 large egg
80 g (1/3 cup + 1 tbsp) granulated sugar
60 ml (1/4 cup) neutral oil
80 g (about 3/4 cup) finely grated carrots, gently squeezed to remove excess moisture
100 g (3/4 cup) all-purpose flour
1/2 tsp baking powder
1/4 tsp baking soda
1/2 tsp ground cinnamon
Pinch of salt
20 g (2 tbsp) chopped walnuts or pecans (optional)

Cream Cheese Lava Filling
120 g (1/2 cup) cream cheese
30 g (2 tbsp) white chocolate
15 ml (1 tbsp) heavy cream
1 tsp powdered sugar

Directions

1. Prepare the lava filling. Melt the white chocolate gently and mix it with cream cheese, heavy cream, and powdered sugar until smooth.

2. Scoop small portions of the mixture onto parchment paper and freeze for about 30 minutes until firm.

3. Preheat the oven to 180°C (350°F) and lightly grease 4-6 ramekins.

4. In a bowl, whisk the egg and sugar together. Add the oil and mix well.

5. Stir in the finely grated carrots (squeezed to remove excess moisture).

6. In another bowl combine flour, baking powder, baking soda, cinnamon, and salt. Fold the dry ingredients into the batter until just combined. Add nuts if using.

7. Add a spoonful of batter to each ramekin, place one frozen filling ball in the center, and cover with more batter until about two-thirds full.

8. Bake at 180°C (350°F) for about 16-20 minutes. Because ramekin sizes vary, start checking around 15 minutes. The edges should be set while the center remains slightly soft.

9. Let the cakes rest for 2-3 minutes before serving so the structure sets while the center stays molten.