

PREP: 30 mins
COOK: 20 mins
SERVES: 4

Easy White Choc Lava Cake

Ingredients

Custard

1/3 cup store-bought custard

2 tsp Queen Natural White Choc Flavouring Paste

Cake

100g unsalted butter, softened

185g caster sugar

2 large eggs

2 tbsp + 2 tsp Queen Natural White Choc Flavouring Paste

1/3 cup (200g) self-raising flour, sifted

1/2 cup (125ml) milk

Icing sugar, to serve

Method - Custard

STEP 1

Combine custard and 2 tsp White Choc Flavouring Paste in a bowl and mix until combined. Divide mixture into four indents of an ice cube tray and freeze for a minimum of 4 hours (preferably overnight).

Method - Cake

STEP 1

Preheat oven to 160°C (fan forced). Grease and flour 4x250ml ramekins and set them aside.

STEP 2

In the bowl of a stand mixer or using a hand mixer, cream butter and sugar until light and fluffy. Add eggs one at a time mixing to incorporate, then add remaining 2 tbsp of White Choc Flavouring Paste, and mix again.

STEP 3

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Method - Cake

Add sifted flour and milk, mixing until just combined. Pour batter into the ramekins until they are half full, leaving some remaining batter aside. Top with one frozen custard cube in each ramekin, and pour remaining batter over the top of custard to cover.

STEP 4

Bake for 20-22 mins or until the top of the cakes are golden and bounce back when pressed lightly. Remove from oven and carefully turn the cakes out onto cake plates. Dust with icing sugar and serve immediately.

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