



PREP: 12
COOK: 8
SERVES: 2

Air Fryer Chocolate Mud Cakes

Our Air Fryer Chocolate Mud Cake recipe, takes just 8 minutes for an irresistible, individual portioned cake that's ready serve! This delicious recipe is our new no-time go to.

Ingredients

25g unsalted butter, softened + extra for ramekins
1 tbsp cocoa powder
1 tsp Queen Concentrated Vanilla Extract
70g dark chocolate (70% cocoa), roughly chopped
25g + 2tsp caster sugar
1/4 cup hot water
1 small egg, separated
2 tbsp plain flour, sifted

Method

STEP 1

Butter the wells of two 1 cup ramekins and sprinkle 1/2 tbsp cocoa powder into each. Turn the ramekins to ensure the cocoa evenly sticks to the butter and coats the inside then discard any remaining cocoa powder.

STEP 2

In a microwave safe jug combine the butter and chocolate and melt in short bursts, stirring between each until smooth. Stir in 50g caster sugar and hot water then cool for 2-3 mins.

STEP 3

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Ingredients

Queen Sugar Free Chocolate Fudge
Topping, to serve

Vanilla ice cream, to serve

Method

Add the egg yolk, vanilla and flour, stir until smooth and set aside.
Using a balloon whisk, beat the egg white until foamy and starting to thicken. Add the remaining 2 tsp sugar and whisk until the egg whites form soft peaks.

STEP 4

Gently fold the egg whites into the chocolate batter using a spatula and divide the mixture between the two ramekins. Place the ramekins in your air fryer and cook for 11-12 mins at 170°C until the cakes have lifted in the centre and spring back when pressed lightly.*

STEP 5

Carefully turn out onto serving plates, then top with vanilla ice cream and drizzle with chocolate fudge topping to serve.

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