

# Chocolate Lava Cake

6 to 8 servings.

Prep Time: 25 minutes, Cook Time: 1-2 ½ hours

## Ingredients

1 cup all purpose flour  
2 tsp baking powder  
6 tbl oil  
2 oz semisweet chocolate (or 1/3 cup chocolate chips)  
1 cup sugar (separated: 2/3 cup and 1/3 cup)  
3 tbl plus 1/3 cup cocoa powder  
1 tbl vanilla extract  
1/4 tsp salt  
1/3 cup milk  
1 egg yolk  
1/3 cup brown sugar  
1 1/2 cups hot water  
whipped cream or ice cream

## Directions

Coat the inside of slow cooker with cooking spray. (Cake's cooking time and final appearance will vary depending on slow cooker size) Whisk together flour and baking powder in medium bowl and set aside.

In large bowl, melt chocolate and butter in the microwave. (Double boiler could also be used.) Whisk 2/3 cup sugar, 3 tbsp. cocoa, vanilla extract, salt, milk, and egg yolk into the melted chocolate. Add flour mixture and stir until thoroughly mixed. Pour batter into slow cooker and spread evenly.

In medium bowl, whisk together 1/3 cup sugar, 1/3 cup brown sugar, the rest of the cocoa, and the hot water until sugar is dissolved. Pour the mixture over the batter in the slow cooker. Cover and cook on HIGH for 1 to 2 hours, depending on the size of your slow cooker.

Even when done, cake will be very moist and floating on a layer of molten chocolate. You will know it's ready when nearly all of the cake is set and the edges begin to pull away from the sides of the pot. (As you check, try not to let the condensed steam from the lid drip onto the cake)

When it's done, turn off the power and remove the lid. Let it cool for 25 minutes, then serve it in bowls with whipped cream or ice cream.