

Betty's Chocolate Lava Cake Recipe



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In this video, Betty demonstrates how to make a version of “Chocolate Lava Cake”. This is the dessert that I ordered during our recent dinner at the Rivue Restaurant at the Galt House in Louisville, Kentucky. Here, I just used mixes for the cake and for the pudding, in order to show you a method of getting pudding baked inside a cake. You may want to use homemade chocolate pudding and a homemade chocolate cake batter to give it your own flair.

Ingredients:

- 1 chocolate pudding and pie filling mix (along with milk, as directed by the mix instructions)
- 1 chocolate cake mix (along with eggs, oil, and water, as directed by the mix instructions)
- 1 muffin tin with 6 small cups, 2 ½-inches across the top
- 1 muffin tin with 6 large cups, 3 ½-inches across the top
- cooking oil spray
- vanilla ice cream

Prepare the chocolate pudding mix, according to package instructions. Let cool a bit, then spoon pudding into 6 small muffin cups (sprayed with cooking oil spray), until muffin cups are about one-third to one-half full. Refrigerate until well set. (Note: It is better to put them in the freezer and get them just to the point where they contain ice crystals.) Meanwhile, prepare chocolate cake batter. When the pudding is almost to the freezing point, remove the 6 circles of pudding from the muffin pan, and set them nearby. Spoon cake batter into 6 large muffin cups (sprayed with cooking oil spray), until the muffin cups have ¾-inch to 1-inch of cake batter in the bottom of the cups. Place a circle of very cold pudding on top of the cake mixture in each muffin cup, and continue to fill the large muffin cups, until each is about ¾-full. When the 6 large muffin cups are prepared, place them in a 350 degree oven and bake until done, about 15 minutes, or according to cake mix instructions. While hot (or very warm), serve each individual Chocolate Lava Cake, alongside a scoop or two of vanilla ice cream. Yum! If you have leftover pudding, just serve it as pudding, as desired. If you have leftover cake batter, you will probably be able to get 6 chocolate cupcakes, as a bonus! We loved this preparation of chocolate cake with the burst of chocolate pudding inside. I hope you like it! --Betty