

Betty's Perfect Chocolate Volcano Cake



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In this video, Betty demonstrates how to make Perfect Chocolate Volcano Cake. This video was inspired by the Chocolate Lava Cake that I ordered for dessert the last time we spend the night at the Galt House in Louisville, Kentucky and had dinner at the Rivue Restaurant. I returned home and made a "copy" of the Chocolate Lava Cake, which is posted in bettyskitchen. Since that time, I have been experimenting with the cake, and I think that this is a *perfect* version of the Chocolate Lava Cake, so I named it Perfect Chocolate Volcano Cake.

Ingredients:

- 2 tablespoons butter, melted
- 2 tablespoons unsweetened cocoa powder
- 1 ½ sticks (¾ cup) butter, chopped into cubes
- 12 oz. package dark chocolate chips (You may use milk chocolate or semi-sweet chocolate chips.)
- ½ cup heavy whipping cream
- 1 ¼ cup egg substitute (You may use an equivalent amount of beaten eggs, but you should note that this cake is not cooked long enough for the eggs to be fully cooked.)
- ¾ cup sugar
- 2/3 cup all-purpose flour
- confectioner's sugar, as desired (This is the same as powdered or icing sugar.)

With a pastry brush, spread 2 tablespoons melted butter equally into bottom and sides of 16 muffin tins. Sprinkle bottom and sides of the 16 muffin tins with 2 tablespoons unsweetened cocoa powder. Shake muffin tins to cover all buttered parts, turn the pan upside down and tap it to shake out any excess cocoa powder. Refrigerate about ½ hour in order for the butter to solidify. In a large, heavy pot, place 1 ½ sticks (¾ cup) chunked butter. Add 12 ounces dark chocolate chips (or milk chocolate or semi-sweet chocolate). Place over low heat and cook, stirring constantly, until butter and chocolate are melted. Remove from heat and slowly whisk in ½ cup heavy whipping cream. Set aside. In a large mixing bowl, combine 1 ¼ cups egg substitute and ¾ cup sugar. Beat with an electric mixer until slightly thickened. Stir in 2/3 cup flour. Add chocolate-cream mixture and beat until completely blended. Spoon batter into prepared muffin tins, filling to within ¼-inch of the tops. Cover with plastic wrap and refrigerate for at least 1 hour. Remove plastic wrap and bake at 450 degrees for 8 to 10 minutes. (I took mine out of the oven after about 8-and-a-half minutes.) The cakes are done if you can press on them with your finger and they spring back. The centers will still be soft and not completely cooked through. Once the cakes are removed from the oven, let them stand about 3 minutes, and then run a knife around the edge of each one. Place a tray (upside down) over the top of the pan of cakes, and quickly invert the pans. The loose cakes will drop onto the tray. Use a spatula to move each individual cake to its serving plate. Sprinkle lightly with confectioner's sugar. Serve immediately while warm! Yum! Absolutely decadent for the chocolate lover!