

Peppermint Mocha Lava Cakes

Written by Elizabeth LaBau

Peppermint Mocha Lava Cakes are delicious single-serving chocolate cakes with a molten chocolate center inside! They're a great holiday dessert—they're decadent and indulgent, they can be made in advance, and extras keep very well. These have a light peppermint mocha flavor—if you want a stronger coffee taste, add 1 tsp of instant espresso powder to the eggs when you're mixing up the cakes.



These cakes are fantastic on their own, but to really take them over the top, top them with a scoop of ice cream or whipped cream, and a drizzle of warm chocolate sauce.

 **SERVINGS:** 8 lava cakes



PREP TIME

30 mins

COOK TIME

16 mins

TOTAL TIME

46 mins

INGREDIENTS

FOR THE PEPPERMINT MOCHA FILLING:

- 6 oz semi-sweet chocolate, finely chopped
- 4 fl oz International Delight Peppermint Mocha Coffee Creamer, (1/2 cup)
- 1 oz unsalted butter, (2 TBSP)

FOR THE PEPPERMINT CHOCOLATE LAVA CAKES:

- 8 oz semi-sweet chocolate, finely chopped
- 1 oz unsweetened chocolate, finely chopped
- 8 oz unsalted butter, cubed (1 cup)
- 4 eggs
- 4 egg yolks
- 6 oz powdered sugar, (1 1/2 cups)
- 3.5 oz all-purpose flour, (3/4 cup)
- 1/2 tsp peppermint extract

INSTRUCTIONS

TO MAKE THE PEPPERMINT MOCHA FILLING:

1. Combine the chocolate, International Delight Peppermint Mocha Coffee Creamer, and butter in a medium microwave-safe bowl. Microwave for 45 seconds, then whisk well. If chunks of chocolate remain, microwave in short bursts, whisking after each one, until the chocolate is melted and the ganache is smooth and shiny.
2. Press a layer of cling wrap on top of the ganache and refrigerate it for about 90 minutes, until set. (It will still be slightly soft, you just need to be able to scoop and roll it.) Dust your hands with a light coating of cocoa powder. Use a small candy scoop or a teaspoon to scoop a one-inch ball of chocolate into your hands, and roll it until it is round and even. Set the truffle on a baking sheet covered with parchment or waxed paper, then repeat until you've made 8 truffles.
3. Place the truffles in the freezer while you prepare the lava cake batter. Reserve the remaining ganache to make a chocolate sauce later.

TO MAKE THE MINT CHOCOLATE LAVA CAKES:

1. Preheat the oven to 350 F. Spray eight 1-cup ramekins with nonstick cooking spray, and set them on a baking sheet.
2. Combine the semi-sweet chocolate, unsweetened chocolate, and butter in a medium microwave-safe bowl. Microwave for 1 minute, then whisk well. If chunks remain, heat in short bursts and whisk until the mixture is completely smooth and melted.
3. In a large mixing bowl, combine the eggs, yolks, and powdered sugar. Whip them together for about 1 minute, until frothy. Add the melted chocolate to the egg mixture and mix until combined. Finally, add the all-purpose flour and peppermint extract, and gently fold everything together until no streaks of flour remain.
4. Divide the lava cake batter evenly between the prepared ramekins. Press a frozen truffle into the center of each cake, and gently swirl the top of the batter to cover the truffle. Bake the cakes for 14-16 minutes. They should be set around the edges, but very soft and jiggly and almost "wet" looking in the middle.
5. Let them cool for about 10 minutes at room temperature, then gently pull the cakes away from the sides of the ramekins with your fingers to loosen them. Place a plate on top of a ramekin, flip it upside down, and remove the ramekin to release the cake onto the plate.
6. Top the lava cakes with whipped cream or a scoop of ice cream. Heat the remaining ganache in short bursts and whisk until smooth to make a peppermint mocha chocolate sauce you can drizzle over the cakes. These cakes are best enjoyed warm, so the centers are still fluid when you cut into them.
7. If you want to make the lava cakes in advance, they keep very well. You can store them in the ramekins, or remove them carefully and store them on a baking sheet. However you do it, make sure they're well-wrapped in plastic wrap, so they don't dry out, and keep them in the refrigerator. To serve, just warm them up in the microwave for 20-30 seconds (err on the shorter side to start!) so that the inside becomes molten chocolate again. Enjoy!