



Flourless Chocolate Lava Cake

The holidays are quickly approaching and it's time to stock up on the baking essentials—flour, sugar, butter, eggs...and wine, of course. Add our decadent Flourless Chocolate Lava Cake paired with your favorite red wine to this year's holiday dessert line-up, and enjoy!

Ingredients

- 8 oz 70% bittersweet chocolate, finely chopped
- 12 tablespoons unsalted butter, cubed
- 4 large eggs
- 1/2 cup granulated sugar
- 1/8 teaspoon salt

Directions

1. Adjust a rack to the middle of the oven and preheat to 375 degrees. Butter 6-4 oz ramekins.
2. Place the chocolate and butter in a bowl over barely simmering water. Stir occasionally until melted, then remove from heat.
3. Place the eggs, sugar, and salt in mixing bowl. Whip on medium-high speed until light and fluffy, about 5 minutes.
4. Reduce speed to low, add the chocolate, and mix until combined.
5. Spoon into prepared ramekins and place on a baking sheet.
6. Bake for about 10 minutes or until the edges are set but the center is underdone.
7. Let cakes cool for about 3 minutes before serving. Add fresh fruit or whipped topping, if desired.

Wine Recommendations



2015 The Reserve Red Wine Blend
1.5L



2016 The Reserve Red Wine Blend



2017 The Reserve Red Blend