

Lava Cakes For 2 with Pink Chocolate Decorations

Chocolate Decorations:

- Wilton Pink Chocolate Disks
 - Ziploc baggie
 - Wax paper
1. First you will want to make the pick chocolate decorations. This is so simple. Grab a small package of Wilton Pink Chocolate Disks. Melt about 1 cup of the disks in the microwave until smooth. Pour it into a small ziplock bag and cut off a very small tip in the corner.
 2. Now start drawing on the wax paper. You can write love, do XOXO, hearts, etc. Let them dry and then gently remove them from the wax paper when you want to use it to decorate your cakes.

Lava Cakes For 2:

- $\frac{1}{3}$ cup semi-sweet chocolate chips
- 4 Tablespoons Butter (cut into 4 pieces)
- $\frac{1}{2}$ cup powdered sugar
- 1 egg + 1 additional egg yolk
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{4}$ cup all-purpose flour
- Vanilla ice cream
- Chocolate Syrup
- Pink Chocolate Decorations

Instructions:

1. Make the chocolate decorations first so they are hardened by the time the Lava Cakes have finished baking.
2. Preheat oven to 425*. Grease 2 ramekin dishes and put them on a cookie sheet and set aside.
3. In a medium sized microwave safe bowl, heat the butter and chocolate chips. Microwave on high for 1 minute and then stir. Repeat at 50% power in 30 seconds increments until it's smooth.
4. Using a whisk, add the powdered sugar and mix well.
5. Make sure the batter is no longer hot and add the egg, egg yolk, and vanilla. Mix well.
6. Finally add the flour and mix until the batter is smooth.
7. Divide the batter between the 2 ramekin dishes.
8. Bake for 12 minutes until the sides are firm. It will be a little soft in the middle.
9. Flip into a dish and top with ice cream, syrup and chocolate piece.

Serve immediately!

Recipe at <https://www.savingyouinero.com/lava-cakes-2>

