

## Molten Lava Cake

*By: Executive Chef  
Maison Du Suchön*



## YIELD:

Around 12 Molten Lava Cakes of 90 g each.

## INGREDIENTS:

500 g Maison Du SUCHÖN - Molten Lava Cake Mix  
150 g Water  
320 g Oil  
130 g Whole Eggs

## PREPARATION:

- Beat all the ingredients at slow speed for 1 min.
- Then shift to medium speed and continue beating for 3 mins.
- Then shift to slow speed and continue beating for 1 min.
- Pour 90 g batter in slightly greased ramekins.
- Bake in a preheated oven at 200 °C for 10-12 minutes.
- After baking cool the ramekin for a minute.
- Then turn the ramekin upside down on a plate to remove the cake.