



DARK CHOCOLATE CHIPOTLE MANGO LAVA CAKE

.....

A CLASSIC, SIMPLE FAVOURITE

DELMANOR
Inspired Retirement Living™

Share your finished dish here!



#DelmanorRecipe #DelmanorDish

Ingredients

- 1 ¼ cups dark chocolate
- ¾ cup butter
- ½ cup all-purpose flour or almond flour
- ½ cup confectioners' sugar
- 3 large eggs
- 3 egg yolks
- 1 teaspoon vanilla extract
- 1 tablespoon chipotle paste
- 2 tablespoon Mango puree or Orange liquor

Instructions

1. Preheat oven to 425 degrees F.
2. Grease 6 (6-ounce) custard cups. Melt the chocolates and butter in the microwave, or in a double boiler.
3. Add the flour and sugar to chocolate mixture. Stir in the eggs and yolks until smooth.
4. Stir in the vanilla and mango/orange liqueur and chipotle.
5. Divide the batter evenly among the custard cups. Place in the oven and bake for 14 minutes.
6. The edges should be firm but the center will be runny. Run a knife around the edges to loosen and invert onto dessert plates.