

# Chocolate Brownie Lava Cakes

SKILL LEVEL

1



TIME

25<sup>m</sup>



## YOU WILL NEED:

Baking forms – aluminium dessert dishes used  
Dawn Scoop & Bake Chocolate Brownie  
Fat + sugar to grease & coat the moulds  
Icing Sugar to finish  
Water (optional)

**YIELD: 1 x 2kg tub at 110g each (depends on baking form) = 18 desserts**

## METHOD:

To begin prepare your dessert moulds by greasing them and then coat the inside with sugar – to ensure the brownie desserts come out perfectly shaped. Mix around the Dawn Scoop and Bake brownie with a spatula or a spoon. You may find the dessert centre flows better after baking if you add 10% water into the mix to help add further liquid for this particular recipe (optional). Once mixed through – scoop the brownie batter into to prepared moulds. Bake at around 260° degrees for 14 - 15 mins in a deck oven. Once baked allow to cool for around 1 minute then tip out on to a serving plate.

Dust with icing sugar to finish off or serve up with ice-cream or whipped cream for added value.

A delicious extremely indulgent chocolatey experience – turning brownie into much more!

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