

See's CANDIES®

Chocolate Lava Cakes



Warm, creamy milk chocolate and fluffy cupcake come together in a dessert that's pure magic in every bite.

Prep: 15 minutes, Total: 40 minutes

Ingredients:

- 1 cup all-purpose flour
- 1 cup sugar
- ½ cup [Double Chocolate Cocoa](#) or unsweetened cocoa powder
- ½ tsp baking soda
- ¼ tsp baking powder
- ¼ tsp salt
- ¾ cup water
- ⅓ cup vegetable oil
- 2 tsp vanilla extract or 1 tsp double-strength vanilla extract
- 1 egg
- 12 [See's Milk Chocolate Balls](#)
- Additional unsweetened cocoa powder

Instructions:

1. Preheat oven to 350°F. Place paper liners in the wells of a 12-cup muffin pan.
2. In the bowl of a stand mixer, combine the flour, sugar, cocoa powder, baking soda, baking powder and salt. Add the water, oil and vanilla. Mix for 2 minutes. Add the egg and mix for an additional 2 minutes, or until well blended.
3. Using a large cookie scoop, divide the batter evenly among the liners.
4. Place the pan in the oven and bake for 18-22 minutes.
5. Remove the pan from the oven and place it on a cooling rack.
6. While the cupcakes are warm, cut a ½-inch deep "X" into the top of each cupcake. Press one [See's Milk Chocolate Ball](#) into each cupcake until flush with the top. Let cool for 20 minutes.
7. Remove the cupcakes from the pan and peel off the paper liners. Dust the cupcakes with cocoa powder using a powdered sugar shaker, then serve.