

Helergon Kitchen

Cottage Cheese Lava Cake Recipe

10 min Prep time	**15 min** Cook time	**25 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 6 ounces bittersweet chocolate (70% cacao), chopped
- [ ] 6 tablespoons (85g) unsalted butter, cut into cubes
- [ ] 2 large eggs
- [ ] 2 large egg yolks
- [ ] 1/4 cup (50g) granulated sugar
- [ ] 1/4 cup (60g) full-fat cottage cheese, well-drained
- [ ] 2 tablespoons all-purpose flour
- [ ] 1 tablespoon cocoa powder
- [ ] Pinch of salt

Optional Garnish

- [ ] Powdered sugar, for dusting (optional)

Instructions

1. First things first, go ahead and preheat your oven to 425°F (220°C). Now, look, you really need to grease and flour those two ramekins very well. Honestly, it is just so crucial to do this right so the cakes don't stick when you try to turn them out.

2. Get a heatproof bowl set over a saucepan of simmering water—or use a double boiler if you have one. Melt your 6 ounces bittersweet chocolate (70% cacao), chopped and 6 tablespoons (85g) unsalted butter, cut into cubes together. Just stir occasionally until it's all smooth and combined, then take it off the heat and let it cool down a little bit.

3. In another mixing bowl, whisk together your 2 large eggs, 2 large egg yolks, and 1/4 cup (50g) granulated sugar. I like to use an electric mixer on medium speed for about 2-3 minutes until the mixture looks light and has thickened up a bit.

4. Now, gently fold that slightly cooled chocolate mixture into your egg mixture. Just stir until it's combined—yeah, be careful not to overmix here or you'll lose that lovely lightness.

5. In a small bowl, whisk together your 1/4 cup (60g) full-fat cottage cheese, well-drained, along with the 2 tablespoons all-purpose flour, 1 tablespoon cocoa powder, and a pinch of salt. It just helps make sure everything is distributed evenly.

6. Carefully fold that cottage cheese mixture into the chocolate batter. Again, just a gentle hand here—avoid overmixing so the cakes stay light and airy.

7. Divide your batter evenly between the two prepared ramekins. Try to keep them level so they bake the same.

8. Pop them in the oven for 12-15 minutes. You're looking for the edges to be set, but the center should still look a little soft and jiggly. Well, every oven is different, so just keep an eye on them.

9. Let the cakes rest in the ramekins for about 1-2 minutes. It's hard to wait, I know, but it helps them set just a tiny bit.

10. Carefully invert the lava cakes onto your dessert plates. If you're feeling fancy, dust them with powdered sugar. Serve them immediately while they're still warm and gooey.

Nutrition per serving

580 kcal	18 g	32 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- Greasing and flouring the ramekins is the secret to a smooth release.
- The center must remain molten; if you bake them too long, they'll just be regular cupcakes.
- Make sure the cottage cheese is very well-drained to keep the batter thick.