



Russell Hobbs

DUALCHEF AIR FRYER Recipe

LAVA CAKES

Function: BAKE

Time: 30 minutes

Serves: 2

INGREDIENTS

175ml semi-sweet chocolate chips
60ml butter
2 eggs
1 tsp vanilla essence
¼ tsp salt
3 tbsp flour
175ml powdered sugar

FILLING

2 tbsp chocolate spread
1 tbsp butter, softened
1 tbsp powdered sugar

METHOD

1. Preheat your **Russell Hobbs DualChef** air fryer to 180°C.
2. In a medium microwave-safe bowl, add the chocolate chips and butter and heat on 30-second increments until completely melted and smooth, stirring during each interval.
3. Add the eggs, vanilla, salt, flour, and powdered sugar to the bowl and whisk to combine.
4. In a separate bowl, mix the chocolate spread, softened butter, and powdered sugar.
5. Prepare the ramekins by spraying them with oil and fill each one-half full with the chocolate chip mixture. Add half of the chocolate spread filling in the centre of each ramekin, then top off with the remaining chocolate chip mixture making sure the chocolate spread is covered.
6. Carefully place the lava cakes into the **Russell Hobbs DualChef** air fryer basket and cook for 13-15 minutes.
7. Carefully remove the lava cakes from the air fryer and allow them to cool for 5 minutes. Take a butter knife and run around the outside edges of the cake and flip out onto a serving plate.

Chef's tip: Top lava cakes with ice cream, chocolate syrup and/or other toppings and enjoy!