

Molten Lava Cake



PT MANUNGGAL PERKASA

INGREDIENTS:

- **SOKA** flour 60 gr
- Eggs 50 gr
- Cocoa powder 72 gr
- Warm water 120 gr
- Margarine, melted 75 gr
- Granulated sugar 45 gr



HOW TO MAKE:

1. Mix the cocoa powder, granulated sugar, and warm water until fully dissolved.
2. Add the all-purpose flour and stir until well combined.
3. Add the eggs and mix until fully incorporated.
4. Pour in the melted margarine and stir until combined.
5. Pour the mixture into greased molds.
6. Steam until cooked (about 5 minutes for small molds, 10 minutes for larger molds).
7. Remove from molds and dust with powdered sugar.

Yields 10 pieces.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

