

# Choco Peanut Butter Lava Cake (Low Carb)



Serves 4 Prep Time: 15 min Cook Time: 11 min Oven Temp: 400 degrees F

## Ingredients:

- ½ cup semi-sweet chocolate chips
- ¼ cup salted butter
- 2 TBSP heavy whipping cream
- 2 eggs
- ⅛ to ¼ cup granulated sweetener (I use a combination of stevia + erythritol)
- 2 TBSP cocoa powder
- 4 tsp coconut flour
- ½ tsp baking powder
- 4 tsp natural peanut butter (the stir kind)

## Instructions:

1. Preheat oven to 400 degrees F.
2. In a saucepan over low heat, melt butter and chocolate chips together stirring constantly. Set aside.
3. In separate bowl whisk together whipping cream and eggs. Set aside.
4. In another bowl, combine flour, cocoa powder, sweetener and baking powder.
5. Add chocolate mixture to cream mixture. Then slowly add flour mixture to wet ingredients and stir until well-combined.
6. Grease 4 individual personal baking dishes (such as small oven-safe ramekins or the 1 cup size Pampered Chef oven-safe glass bowls).
7. Spoon 2 TBSP of the batter into each bowl.
8. Drop 1 tsp of peanut butter into the batter in each bowl.
9. Distribute the remaining batter across the 4 bowls.
10. Set bowls on a cookie sheet and bake for 10-11 minutes. NOTE: The center will be gooey, but the edges should firm up. Serve Immediately with whipped cream (optional)!

