

CopyCat Applebee's Triple Chocolate Meltdown

Ingredients

Lava Cake:

4 ounces semisweet chocolate
4 ounces butter
2 large eggs
2 large egg yolks
2 tablespoons all-purpose flour
1/4 teaspoon salt

Chocolate Drizzle:

4 ounces white chocolate
4 ounces semisweet chocolate
2 teaspoons vegetable shortening
2 cups vanilla ice cream

Directions

Preheat oven to 400 degrees. Butter 4 small (6-ounce) ramekins or other small ovenproof dishes, then dust with sugar.

In the top of a double boiler over simmering water, melt the 4 ounces chocolate chips with 4 ounces butter. Wisk occasionally until smooth and uniform. Meanwhile, whisk together the whole eggs, yolks, and 1/4 cup sugar until light and fluffy.

Pour the melted chocolate mixture into the egg mixture and stir very quickly. Add the flour and salt and blend until just mixed. Prepare the ramekins by buttering them on the inside thoroughly and dusting with sugar.

Pour into prepared ramekins. Set the ramekins on a baking sheet and bake for 8 minutes, the cake centers will still be soft. Invert each chocolate lava cake onto a dessert plate.

They will slip out of the ramekins in a few seconds.

To make the drizzle toppings, place the white and semisweet chocolates in separate bowls and add 1 teaspoon shortening to each bowl. Melt in the microwave for 15-second increments: microwave the chocolate stir and microwave again until fully melted.

To assemble the desserts, top each lava cake with a scoop of ice cream. Drizzle the white chocolate over the cake and then drizzle the semisweet chocolate over the lava cake.