

CopyCat Chili's Molten Lava Cake

Ingredients

Molten Lava Cakes:

1 Box Duncan Hines Fudge Cake Mix

3 Large Eggs

1 Cup Milk

1/2 Cup Oil

1/2 Cup Sour Cream

Vanilla Ice Cream, , for serving

Chocolate Shell Ice Cream Topping, , for serving

Caramel Sauce, , for serving

Hot Fudge:

1 can Sweetened Condensed Milk, 14-oz.

1 bag Semi Sweet Chocolate Chips, 12-oz.

4 Tablespoons Unsalted Butter

1 teaspoon Pure Vanilla Extract

1 pinch Salt

Magic Shell:

2 Cups Chocolate Chips, (we do half milk, half semi-sweet or all semi-sweet)

1/4 Cup Coconut Oil

Directions

Make the Lava Cakes:

In a large bowl, stir together the dry cake mix, eggs, sour cream, milk and oil.

Spray a large Cupcake pan with nonstick spray and evenly distribute batter 3/4 way full. Bake according to package directions.

Turn the cakes out onto their tops creating a "volcano" and

allow to cool.

Using a pairing or serrated knife, gently cut a hole out of the center without going clear to the bottom.

Fill with hot fudge that is cool and then slice off the bottom circle of the piece of cake you removed and place it on the hot fudge hole like a lid.

Freeze for 30 minutes, up to 2 days with plastic wrap over the pan of cakes.

Remove the cakes from the freezer and reheat in the microwave until warm, about 30 seconds.

Top with ice cream, caramel, and magic shell.

Make the Hot Fudge:

Melt all of the ingredients in a medium sauce pan over medium heat.

Bring to a boil, stirring constantly.

Continue to boil and stir for two minutes.

Remove the pan from the heat and continue to stir for one minute.

Allow the fudge sauce to cool.

Make the Magic Shell:

Place the chocolate in a microwave safe bowl along with the coconut oil and slowly heat for 30 second intervals, stirring often until melted.

Serve over cold ice cream and it will harden.