



Chocolate Lava Cake Parfait made with Butterfinger®

Parfait / Mousse | Dessert | All year round

Yields: 8 Mini Lava Cakes - 2" Round - makes 4 Parfaits

INGREDIENTS

For Lava Cake:

- 8 oz. butter, salted
- 1 1/2 cup Butterfinger® Pieces
- 4 eggs, whole
- 4 egg yolks
- 2 oz. sugar

For Topping:

- 1 cup heavy cream, chilled
- 2 tbsp powdered sugar
- 6 oz. Nutella®

Method Cake:

Lightly coat mini cake pans with food release spray. Melt butter and Butterfinger® together over a water bath and whisk mixture until smooth. Let cool to room temperature. In a bowl whisk together the eggs and sugar. Gently stir in the melted chocolate mixture until well combined. Divide mixture into aluminium cups and



place into freezer until frozen hard. Preheat oven to 450 F. Place frozen cakes on a cookie sheet and bake until cakes are puffed up, but still moist in the center (very important) approximately 3 to 6 minutes. Use a sharp knife to cut along the edge of the cake pan to release the cakes. Gently invert the cake onto cooling rack so it does not deflate.

Method Filling:

In another mixer, combine the heavy cream with powdered sugar and whip until soft peaks form. Using a piping bag and tip, fill the bottom of the parfait glass with whipped cream and top with a molten cake—repeat the process with the second Lava cake. Top with whipped cream and apply the chopped Butterfinger[®]. Drizzle with chocolate syrup and lightly dust with cocoa powder if desired.
