***Instant Pot Chocolate Lava Cakes***

**Yield:** 4 servings; **Prep time:** 30 minutes; **Total time:** 40 minutes

***Ingredients***

Bittersweet Chocolate Chips, or Chocolate Bar, broken up (62% to 70% dark) | 4 oz. or ½ cup

Butter, room temp. | ½ cup

Espresso powder (or instant coffee) | 1/2 tsp. (optional)

Eggs, | 2 whole

Egg yolks | 2

Flour | 3 tablespoons

Powdered sugar | 1 cup

Salt | ¼ tsp.

Vanilla extract | 1 tsp.

Cooking spray | to coat ramekins

Water | 1 ½ cups

***Instructions***

1. Add 1 1/2 cups of water to a 6 qt or 8 qt electric pressure cooker. Set the trivet/rack in the bottom.
2. Spray the inside of 4 ramekins with cooking spray and set aside. Make sure you are using the 6 oz size.
3. In a microwave safe bowl, add the chocolate chips/chunks and the butter. Heat in microwave for 30 seconds (or can be melted in double boiler). Then remove from microwave and slowly stir to combine. Heat again for 20 seconds and stir some more. Repeat again for 10 seconds if necessary. Stir until smooth and combined. Then stir in the espresso powder, if using. Set aside.
4. In a mixing bowl, add the eggs, yolks, flour, powdered sugar, salt, and vanilla. Using a hand mixer, mix on low speed until well combined. Pour the chocolate mixture into the batter and mix on low speed to combine.
5. Pour the batter into the sprayed ramekins and distribute evenly between the four. The batter will be a bit thick. Place the ramekins in the pot on the trivet/rack. 3 on the bottom, and 1 sitting on top of the 3. No need to cover them. Place the lid on the pot and lock in place, setting the steam release knob to the Sealing position. Press the Pressure Cook/Manual button or dial, then the +/- button or dial to select 7 minutes (High pressure).
6. When the cooking cycle is finished, turn the steam release knob to the venting position to do a Quick Release of the steam/pressure. When the pin in the lid drops down you can open it. The cakes will be a little puffed up, but they will settle down.
7. Please use extreme caution as you remove the ramekins, as they will be very hot, and very slippery. Use some oven mitts and a small towel.
8. As soon as you are able to do so safely, invert the ramekins on individual small plates (or serve in the ramekin). Dust with powdered sugar, or garnish with ice cream, whipped cream, or some fresh berries.
9. Serve immediately.