



Kathy Wakile Shares Her Delicious Chocolate Volcano Cake Recipe

Kathy Wakile is making *Us* crave sweets! [*The Real Housewives of New Jersey*](#) alum is whipping up a delicious treat and gave *Us Weekly* all the details on her mouthwatering recipe.

“Trick your guests into thinking you spent all day in the kitchen baking this indulgent chocolatey treat,” the Bravo personality, 53, told *Us*.

Wakile noted that she loves this “decadent dessert because it’s not too sweet [and] it has a nice balance of dark chocolate sweetness and brightness of the raspberry drizzle.”

Wakile, who partnered with Remington College for their Real Culinary Kitchen endeavor at their culinary training center, is excited to teach students how to recreate her delicacy.

Scroll down for the restaurateur’s recipe!

Serves 6

INGREDIENTS

- 2 tbsp butter, softened (for greasing ramekins)
- 2 tbsp unsweetened cocoa (for dusting ramekins)
- 1/4 cup granulated sugar
- 2 large eggs
- 2 large egg yolks
- 1.5 ounces bittersweet (60 percent cacao) chocolate, chopped (1/4 cup)
- 1.5 ounces unsweetened baking chocolate, chopped (1/4 cup)
- 1/2 stick (4 tbsp) unsalted butter, cut into small pieces



- 2 tbsp plus 2 tbsp all-purpose flour
- Confectioners sugar, for dusting (optional)
- Raspberry drizzle (page 000)

EQUIPMENT

- 6 (3-oz) ramekins
- Rimmed baking sheets
- Stand mixer

INSTRUCTIONS

1. Preheat the oven to 375 degrees with a rack in the center position. Generously coat the ramekins with the softened butter and dust them with the cocoa, tapping out excess. Set the ramekins on a rimmed baking sheet.
2. Combine the eggs, egg yolks and sugar in the bowl of a stand mixer fitted with the whisk attachment and beat on medium-high speed until the mixture is very pale, nearly tripled in volume, and holds a ribbon when drizzled over itself, about 10 minutes.
3. Combine the bittersweet and unsweetened chocolate and the butter in a small heatproof bowl set over saucepan of barely simmering water. Once melted, stir to combine.
4. Pour the hot melted chocolate and butter mixture into the egg mixture and fold gently until almost completely incorporated. Sprinkle the flour over the mixture and fold just until the flour is incorporated and the batter is uniformly blended.
5. Divide the batter among the prepared ramekins, filling almost to the top. (The unbaked cakes can be held at room temperature for an hour or two; wrapped tightly in plastic and refrigerated for up to 2 days; or individually wrapped in plastic and frozen for a month.)
6. Set the ramekins on a rimmed baking sheet. Bake 5 to 6 minutes, or just until the edges are set.
7. Immediately set a small plate serving-side down on top of each ramekin. Give the cakes a moment to settle (no more than about 30 seconds), then invert (plate and ramekin) to unmold. Dust with confectioners sugar, drizzle with raspberry glaze, and serve immediately.