

## Coconut Nutella Lava Cake



### Makes:

6 - 8 servings

### Utensil:

1 Qt./9 L Sauce Pan with Cover  
5 Qt./4.7 L Multi-Purpose Oil Core  
small mixing bowl  
medium mixing bowl

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### Recipe:

### Contributed By:

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Contributing Recipe Editor  
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1 cup  
flour  
(120  
g)  
1/2 cup  
powdered sugar  
(50  
g)  
1 1/2 teaspoons  
baking powder  
(7  
g)  
2 2/3 cups  
coconut milk, light, divided  
(630  
mL)  
2 tablespoons  
vegetable oil  
(30  
mL)  
1 teaspoon  
vanilla  
(5  
mL)  
1/2 cup  
shredded coconut (additional for garnish if desired)  
(40  
g)  
1/2 cup  
Nutella hazelnut spread  
(148  
g)

### Directions:

1. In a medium mixing bowl, combine flour, powdered sugar, baking powder, 1 cup (160mL) coconut milk, oil, vanilla and coconut. Whisk until smooth and then stir in the Nutella.
2. Lightly spray MP5 with coconut oil spray and pour in batter.
3. In small mixing bowl, blend sugar and cocoa powder. Sprinkle on top of batter in MP5.
4. In sauce pan, bring remaining 2 cups (470mL) of coconut milk to simmer. Pour over the batter in MP5; do not stir. Cover.
5. Set temperature probe to 180°F/80°C and cook for 2 hours, or until cake is done (cake will float to the top and a chocolate fudge sauce will develop under the cake).
6. Scoop out cake into individual bowls and drizzle with the chocolate sauce. Top with additional coconut, if desired. Serve with vanilla ice cream.

**Tips:**

- Any brand of hazelnut spread may be substituted.

Nutritional Information per

▼ Serving

**Calories:** 323  
**Total Fat:** 13g  
**Saturated Fat:** 7g  
**Cholesterol:** 0mg  
**Sodium:** 127mg  
**Total** 51g  
**Carbs:**  
**Dietary Fiber:** 3g  
**Sugar:** 33g  
**Protein:** 5g