



Salted Caramel Chocolate Lava Cakes:

Add a Ready-Made Sweet Treat to Your Box!



under 20min



2 Servings

We love making homemade desserts, but there isn't always time to whip something up from scratch. Individual, ready-to-heat and serve, frozen salted caramel chocolate lava cakes are the perfect sweet treat to have on hand anytime a craving hits. After all, what's more satisfying than digging your fork into a warm chocolate cake to reveal a saucy salted caramel center. (2p plan, 4 individual cakes; 4p plan, 8 individual cakes.)

What we send

- 2 (7 oz) pkgs salted caramel lava cakes ^{1,3,7}

What you need

- microwave or oven

Tools

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 440kcal, Fat 28g, Carbs 38g, Proteins 6g



1. Oven instructions

Preheat oven to 350°F with a rack in the center. Transfer frozen lava cake(s) to a rimmed baking sheet. Bake on center oven rack for 17 minutes. If cakes are thawed, bake for about 12 minutes. Once defrosted, use lava cakes within 3-5 days.



2. Microwave instructions

Place cakes on a microwave-safe plate and heat in microwave for 25 seconds.



3. Coffee & cake

What goes better with a freshly brewed cup of coffee than a heavenly bite of cake? Beat the afternoon slump with a coffee and cake break!



4. Lava cake a la mode!

Pick your favorite ice cream flavor and add a scoop to a just-out-of-the-oven lava cake.



5. Take it over the top!

Is there such a thing as too much of a good thing? Not when it comes to dessert! Top the warm lava cakes with your favorite chocolate sauce, whipped cream, or chopped toasted nuts—or all three!



6. Make it fruity!

Cook down seasonal fresh fruit with granulated or brown sugar until bubbly and thickened. Tip: We love berries and stone fruits for easy compotes and we always keep frozen versions on hand for when they're not in season!