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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.

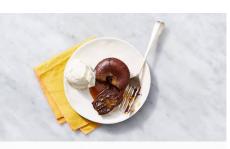
Nutrition per serving

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.



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.



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!



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!