



#Coffeebreak with a Side of Cake!

Dripkits & Chocolate Lava Cakes

under 20min 🛛 🕺 2 Servings

With this combo, it's easier than ever to have your cake and eat it, too! Individual, frozen lava cakes taste like homemade, with none of the work. Each Dripkit makes a 10 oz cup of full bodied regular coffee with tasting notes of toffee, cocoa, and dark cherry. Brew a cup as the cake heats, then dive into the molten chocolate center! (2p pack: 7 drip kits + 2 cakes; 4p pack: 10 drip kits + 4 cakes.)

What we send

- 2 lava cakes ^{1,3}
- 7 coffee Dripkits

What you need

• Your choice!

Tools

• choose your own cooking adventure!

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 360kcal, Fat 25g, Carbs 26g, Proteins 7g



Open outer package and remove **Dripkit**. Hold Dripkit upright and tear off top strip.



2. Place

Open brewer and align bottom notches with the lip of the cup.

Secure brewer by placing blue end tab inside lip of cup.



5. 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!



s. Pour

Slowly fill **Dripkit** to the top and let it drain completely. Repeat four times.

Enjoy your **freshly brewed cup of** coffee!



6. Lava Cake a la Mode!

Pick your favorite ice cream flavor and add a scoop to a just-out-of-the-oven lava cake. Got more toppings? Bring them on!



4. Heat Lava Cakes

for 12 minutes.

Place cakes on a microwave-safe plate

and heat in microwave for 25 seconds.

Oven instructions: Preheat oven to 350°F

with an oven rack in the center. Transfer lava cake(s) to a sheet tray. If frozen, bake for 17 minutes. If cakes are thawed, bake