



Chocolate Lava Cakes:

Add a Ready-Made Sweet Treat to Your Box!



2 Servings

We're making it even easier to have your cake and eat it, too! Individual, ready-to-heat and serve, frozen chocolate lava cakes taste homemade, without any of the work! It's 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 molten chocolate center. (2p plan, 4 individual cakes; 4p plan, 8 individual cakes.)

What we send

- 2 pkgs chocolate lava cakes
1,3

What you need

- microwave or oven

Tools

Allergens

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

Nutrition per serving

Calories 370kcal, Fat 25g, Carbs 29g, Proteins 7g



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 frozen lava cake(s) 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. Got more toppings? Bring them on!



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 caramel 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!