



## 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 <sup>1,3,7</sup>

## 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**