

# DINNERLY



## Salted Caramel Chocolate Lava Cake: Ready-to-Heat!



under 20min



2 Servings

Having a chocolate emergency? We have the solution. Next time you're dreaming of a warm, gooey, chocolatey treat, you can make it a reality in minutes! Pop these chocolate lava cakes in the microwave or oven and dig in to discover a rich salted caramel center. We've got you covered! (2p-plan includes 4 cakes, 4p-plan includes 8 cakes.)

### WHAT WE SEND

- 2 pkgs salted caramel lava cakes <sup>1,2,3</sup>

### WHAT YOU NEED

- sugar or spice or anything nice!

### TOOLS

- choose your own cooking adventure!

### ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

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



#### 1. Heat lava cakes

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

**Oven:** Preheat oven to 350°F with a rack in the center. Place cakes on a rimmed baking sheet. If frozen, bake for 17 minutes. If thawed, bake for 12 minutes. Once defrosted, use lava cakes within 3–5 days.



#### 2. 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!



#### 3. 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!



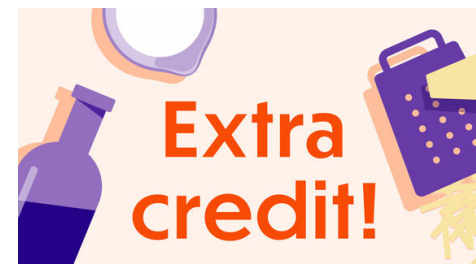
#### 4. #Pumpkinspice whip

Make a homemade pumpkin spiced whipped cream: Beat heavy cream using a whisk or electric mixer with a whisk attachment. Once it begins to thicken, add some confectioners' sugar and a touch of pumpkin spice! Dollop on top of warm lava cakes and enjoy!



#### 5. Fruit compote topper

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!



#### 6. Food History 101

Molten chocolate cake became a hot menu item in the late 80's, when famous French chef, Jean-Georges Vongerichten, claims to have stumbled into it when he took a chocolate cake out of the oven too early. Other chefs disagree, claiming that the dessert had long been on the scene in France before the 80's. Who knew cake could be so controversial?