



French Macarons & Chocolate Lava Cakes:

Add a Dessert Variety Pack to Your Box!



2 Servings

Why should you have to choose between something fruity and something chocolaty? You deserve to have it all! While we love making desserts, we know there isn't always time to whip something up from scratch. This variety pack contains two of our favorite ready-made desserts: assorted French macarons and decadent chocolate lava cakes. Treat yourself! (2p plan, 12 macarons and 2 cakes; 4p plan, 24 macarons and 4 cakes.)

What we send

- 1 pkg chocolate lava cakes^{1,3}
- 1 pkg macarons^{3,6,7,15}

What you need

- microwave or oven

Tools

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. How to store macarons

Store macarons in the refrigerator. Let macarons come to room temperature for 10 minutes before enjoying.



2. Macarons & cafe au lait

If you take your coffee with a touch of milk, you might try a cafe au lait for a change. French for 'coffee with milk,' it's exactly that. The extra effort of warming the milk before adding to your coffee pays off big time. You get the creamy benefits of milk, and your brew stays hot longer. A perfect drink to enjoy with a plate of macarons!



3. Make macarons fancier

Even the simplest of macarons bring the fancy factor. But, if you're planning on using them to entertain, you might want to add a semi-homemade touch. Simply melt your favorite chocolate—white, dark, or milk! Take the macarons for a dip in the chocolate and then cover with toasted coconut, sprinkles, or chopped nuts!



4. Heat the lava cakes

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.

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



5. Lava cake a la mode

Pick your favorite ice cream flavor and add a scoop to a just-out-of-the-oven lava cake.



6. 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!