



CHOCOLATE LAVA CAKE MIX

> 100% EMPLOYEE OWNED

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MAKES UP TO 6 LAVA CAKES

YOU'LL NEED

LAVA CAKES	2	4	6
MIX	¾ cup + 2 Tbsp.	1 ¾ cups	entire mix
HOT WATER	3 tablespoons	6 tablespoons	½ cup
MELTED BUTTER	4 tablespoons	8 tablespoons	12 tablespoons
LARGE EGG(S)	1 egg	2 eggs	3 eggs

DIRECTIONS

- PREHEAT** oven to 400°F. Grease 3/4- to 1-cup silicone baking molds, ramekins, or custard cups. Place molds on a cookie sheet.
- STIR** together mix and hot water. Whisk in butter. Add eggs one at a time, scraping sides and bottom of bowl and mixing well after each addition. Fill each mold or cup 2/3 full.
- BAKE** in middle of oven for 14 to 18 minutes, until edges of cake are set, with a nickel-sized spot in the middle that still jiggles. Don't overbake, or center will solidify. Let cool 5 minutes. Run a knife or spatula around edge of each cake and gently turn onto serving plate. Serve immediately, garnished with whipped cream, raspberries, or fudge sauce, if desired.

BAKER'S TIP:

For 2 1/2" Nonstick Baking Cups: Bake 10 to 12 minutes at 400°F. Makes 16 cakes.

MAKE AHEAD:

Reduce baking time to 11 to 13 minutes; the center should have a quarter-sized mushy center. Cool completely then freeze. Microwave frozen small cakes for 30 to 50 seconds, and frozen larger ones for 40 to 55 seconds, depending on how powerful the microwave is.

For guidelines on baking at high altitude visit Bakewith.us/Altitude



BAKING WITH JOY SINCE 1790

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.



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CHOCOLATE LAVA CAKE MIX



**MOLTEN
FUDGY
CENTER**

**DELICIOUS
FAST & EASY**

NET WT 14 OZ (397g)

SERVING
SUGGESTION



BEST IF BAKED BY:



Nutrition Facts

6 servings per container
Serving size 1/2 cup mix (66g)

Calories	Mix		Prepared	
	250	490		
	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat	4g	5%	30g	38%
Saturated Fat	2.5g	13%	18g	90%
Trans Fat	0g		1g	
Cholesterol	0mg	0%	155mg	52%
Sodium	190mg	8%	230mg	10%
Total Carbohydrate	50g	18%	50g	18%
Dietary Fiber	5g	18%	5g	18%
Total Sugars	40g		40g	
Incl. Added Sugars	40g	80%	40g	80%
Protein	4g		8g	
Vitamin D	0mcg	0%	0.5mcg	2%
Calcium	70mg	6%	100mg	8%
Iron	7.1mg	40%	7.6mg	40%
Potassium	620mg	15%	660mg	15%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CANE SUGAR, SWEET GROUND CHOCOLATE [SUGAR, COCOA (PROCESSED WITH ALKALI), CHOCOLATE, PURE VANILLA], COCOA (PROCESSED WITH ALKALI), KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVOR, SEA SALT.

CONTAINS: WHEAT.

KING ARTHUR BAKING COMPANY, INC.
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For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.