



CHOCOLATE INDULGENCE CAKE MIX

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BAKES 1 CAKE

This box contains cake mix and chocolate wafers (for ganache).

YOU'LL NEED

CAKE

1½ STICKS (12 TABLESPOONS)
MELTED BUTTER

½ CUP HOT WATER

3 LARGE EGGS

CHOCOLATE GANACHE

½ CUP HEAVY CREAM

DIRECTIONS

- PREHEAT** oven to 325°F. Lightly grease an 8" round cake pan, and line with parchment.
- STIR** together cake mix and melted butter. Add hot water, mixing until smooth. Add eggs, blending thoroughly. Pour batter into pan.
- BAKE** for 38 to 42 minutes. The top should be shiny, the middle still soft, and a digital thermometer should read 180°F. Let cool for 2 hours. Place bottom of pan in warm water for a few minutes. Run a knife around edge of pan to loosen. Turn out onto a serving plate.
- HEAT** cream until steaming. Don't let it come to a boil. Remove from heat and add chocolate wafers. Let sit for 5 minutes, then stir until smooth. If bits of chocolate remain unmelted, return to heat briefly, and stir again. Pour over cake. Allow glaze to set; this will take several hours. If in a hurry, refrigeration will speed the process. For best flavor, serve cake at room temperature. To slice, dip knife in hot water after each cut.

BAKER'S TIP:

Use brewed coffee in place of water to enhance the chocolate flavor in the cake.

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



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CHOCOLATE INDULGENCE CAKE MIX

INCLUDES
CHOCOLATE
GANACHE

EXCEPTIONALLY
DARK, RICH
& DECADENT

NET WT 21 OZ (1 LB 5 OZ) 595g

SERVING
SUGGESTION

CHOCOLATE INDULGENCE CAKE MIX

Nutrition Facts

14 servings per container

Serving size 1/14 package (43g)

Calories	Mix		Prepared	
	180		310	
	% Daily Value*		% Daily Value*	
Total Fat	5g	6%	19g	24%
Saturated Fat	3g	15%	12g	60%
Trans Fat	0g		0.5g	
Cholesterol	0mg	0%	75mg	25%
Sodium	140mg	6%	160mg	7%
Total Carbohydrate	31g	11%	31g	11%
Dietary Fiber	4g	14%	4g	14%
Total Sugars	28g		29g	
Incl. Added Sugars	27g	54%	27g	54%
Protein	2g		4g	
Vitamin D	0mcg	0%	10.4mcg	2%
Calcium	20mg	2%	30mg	2%
Iron	4.1mg	25%	4.3mg	25%
Potassium	330mg	8%	360mg	8%

*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: CAKE MIX: CANE SUGAR, SWEET GROUND CHOCOLATE [SUGAR, COCOA (PROCESSED WITH ALKALI), CHOCOLATE, PURE VANILLA], COCOA (PROCESSED WITH ALKALI), SEA SALT, NATURAL FLAVOR. CHOCOLATE WAFERS: SEMISWEET CHOCOLATE (Cacao BEANS, CANE SUGAR, COCOA BUTTER, SUNFLOWER LECITHIN, VANILLA BEANS).

CONTAINS: MILK.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER. REFRIGERATE LEFTOVERS.



BEST IF BAKED BY:

CHOCOLATE INDULGENCE
CAKE MIX

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