



CHOCOLATE LAVA CAKE MIX

CHOCOLATE LAVA CAKES

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 ¾- to 1-cup silicone baking molds, ramekins, or custard cups. Place molds on a baking sheet.
- STIR** together mix and hot water. Whisk in butter. Add eggs one at a time, scraping sides and bottom of bowl, mixing well after each addition. Fill each mold or cup ¾ 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 ½" 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: BakeWithUs.com/Altitude



BAKING WITH JOY SINCE 1790

Better baking begins with better ingredients and a true commitment to quality. It's a belief rooted in tradition, shaped by generations of bakers, and carried forward with care. We're honored to be part of your kitchen, and every moment that rises from it.



FOLLOW US!

@KingArthurBaking
KingArthurBaking.com



BAKER'S
HOTLINE

WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.

855-371-BAKE (2253)

KingArthurBaking.com/Bakers-Hotline



We're committed to using the power of business as a force for social and environmental good. Learn more at BCorp.com



Sourced non-GMO. Learn more at KingArthurBaking.com/GMO

> 100% EMPLOYEE OWNED



CHOCOLATE LAVA CAKE MIX



MOLTEN
FUDGY
CENTER

DELICIOUS
FAST & EASY

NET WT 14 OZ (397g)

SERVING
SUGGESTION

CHOCOLATE LAVA CAKE MIX

Nutrition Facts

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

	Mix		Prepared	
Calories	250		490	
	% 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), BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVOR, SEA SALT.

CONTAINS: WHEAT.

DISTRIBUTED BY
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.

CHOCOLATE LAVA CAKE MIX

BEST IF BAKED BY:



100% recycled fiber with a minimum of 35% post-consumer content.