

OUR HOLIDAY RECIPE FOR  
**Chocolate Indulgence Cake**

**YOU'LL NEED  
CAKE**

- 1 1/2 sticks (12 tablespoons) melted butter
- 1/2 cup hot water
- 3 large eggs

**CHOCOLATE GANACHE**

- 1/2 cup heavy cream

THIS BOX CONTAINS: CAKE MIX, CHOCOLATE WAFERS (for ganache)

- 1 • PREHEAT** oven to 325°F. Lightly grease an 8" round cake pan, and line with parchment.
- 2 • STIR** together cake mix and melted butter. Add hot water, mixing until smooth. Add eggs, blending thoroughly. Pour batter into pan.
- 3 • BAKE** for 38 to 42 minutes. The top should be shiny, the middle still soft, and a digital thermometer should read 180°F.
- 4 • 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.
- 5 • 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.
- 6 • 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.

**BAKES 1 CAKE**



**BAKER'S TIP**  
Use brewed coffee in place of water to enhance the chocolate flavor in the cake.



CHOCOLATE  
**Indulgence**  
CAKE MIX

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**Chocolate Indulgence**  
CAKE MIX



OUR HOLIDAY RECIPES

**Cake**  
MIX

*Rich and decadent. Made with three kinds of the finest chocolate for a sophisticated and simple dessert.*

INCLUDES  
**CHOCOLATE**  
FOR GANACHE



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

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**BEST IF BAKED BY:**

CHOCOLATE  
**Indulgence**  
CAKE MIX

**Nutrition Facts**

14 servings per container  
Serving size 1/14 package (43g)

	Mix		Prepared	
Calories	180		310	
	% Daily Value*		% Daily Value*	
<b>Total Fat</b>	5g	6%	19g	24%
Saturated Fat	3g	15%	12g	60%
Trans Fat	0g		0.5g	
<b>Cholesterol</b>	0mg	0%	75mg	25%
<b>Sodium</b>	140mg	6%	160mg	7%
<b>Total Carbohydrate</b>	31g	11%	31g	11%
Dietary Fiber	4g	14%	4g	14%
Total Sugars	28g		29g	
Incl. Added Sugars	27g	54%	27g	54%
<b>Protein</b>	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 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.

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

Produced on equipment that also processes eggs, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.



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