



CHOCOLATE LAVA CAKE MIX

OUR SIGNATURE RECIPE FOR CHOCOLATE LAVA CAKES

YOU'LL NEED

1/2 cup hot water

1 1/2 sticks (12 tablespoons) melted butter

3 large eggs

- 1 • PREHEAT** oven to 400°F. Grease six 3/4- to 1-cup silicon baking molds, ramekins, or custard cups.
- 2 • 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.
- 3 • PLACE** molds on a cookie sheet and fill each 2/3 full.
- 4 • 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.
- 5 • ALLOW** to cool for 5 minutes. Run a knife or spatula around the edge of each cake and gently turn onto a serving plate. Serve immediately, garnished with whipped cream, raspberries, or fudge sauce, if desired.

BAKES 6 LAVA CAKES

TO BAKE 2 LAVA CAKES

Preheat oven to 400°F. Grease two 3/4- to 1-cup ramekins, custard cups, or baking molds. Stir together 3/4 cup plus 2 tablespoons cake mix and 3 tablespoons hot water. Stir in 4 tablespoons melted butter and 1 large egg until well combined, scraping sides and bottom of bowl. Follow steps 3 to 5 in directions above.



MAKE AHEAD

Prepare batter, portion into baking cups, and refrigerate up to 3 days. Bake for 16 to 20 minutes.

OUR SIGNATURE RECIPE FOR CHOCOLATE LAVA CAKE MIX

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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OUR SIGNATURE RECIPES

LAVA CAKE MIX

Rich chocolate cake, made with the finest ingredients, oozes with a gooey molten fudge center when baked.

BAKES SIX.
CAKES



NET WT 14 OZ (397g) ©

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, malted barley flour), Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavor, Sea Salt.

CONTAINS: Wheat.

KING ARTHUR BAKING COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

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