



# LAVA CAKE MIX

## OUR SIGNATURE RECIPE FOR CHOCOLATE LAVA CAKES

*Delicious, homemade cakes are easy with our signature mix. The ultimate indulgence, our chocolate lava cake recipe starts with the best ingredients, already measured for you. All you have to do is mix, bake, and in minutes enjoy warm baked goods!*



### YOU'LL NEED

- 1** bag cake mix
- 1/2** cup hot water
- 1 1/2** sticks (12 tablespoons) butter, melted
- 3** large eggs

### BAKES 6 LAVA CAKES

- 1 • PREHEAT** oven to 400°F. Grease six 3/4- to 1-cup ramekins, custard cups, or baking molds.
- 2 • STIR** together mix and hot water, then stir 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 14-18 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 small knife or spatula around the edge of each cake, then gently turn them onto a serving plate. Serve immediately, garnished with whipped cream, raspberries, or fudge sauce, if desired.

### 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 - 5 in directions above.



### BAKER'S TIP:

To make ahead: Prepare batter, portion into baking cups, and refrigerate up to 3 days. Bake 16-20 minutes.

### COMPLIMENTS OF

*The King Arthur Flour Kitchen*

## 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.*

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

### BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.  
855.371.BAKE (2253)  
[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

**100% EMPLOYEE-OWNED.**  
**100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.



## 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) ©

BEST IF BAKED BY:



## Nutrition Facts

Serving Size about 1/2 cup mix (66g)  
Servings Per Container 6

Amount Per Serving	Mix Prepared	
<b>Calories</b>	260	500
Calories from Fat	40	270
<b>% Daily Value**</b>		
<b>Total Fat 4.5g*</b>	<b>7%</b>	<b>46%</b>
Saturated Fat 2.5g	13%	85%
Trans Fat 0g		
<b>Cholesterol 0mg</b>	<b>0%</b>	<b>52%</b>
<b>Sodium 200mg</b>	<b>8%</b>	<b>10%</b>
<b>Total Carbohydrate 54g</b>	<b>18%</b>	<b>18%</b>
Dietary Fiber 5g	20%	20%
Sugars 41g		

Protein 4g		
Vitamin A	0%	15%
Vitamin C	0%	0%
Calcium	8%	10%
Iron	35%	35%
Thiamin	4%	6%
Riboflavin	4%	10%
Niacin	2%	4%
Folic Acid	2%	6%

\*Amount in Mix, Prepared contributes an additional 240 Calories (230 Calories from Fat), 26 g Total Fat (15 g Saturated Fat, 1 g Trans Fat), 155 mg Cholesterol, 40 mg Sodium, 4 g Protein.

\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**INGREDIENTS:** Cane Sugar, Sweet Ground Chocolate (sugar, cocoa (processed with alkali), chocolate, pure vanilla), Cocoa (processed with alkali), King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavor, Salt.  
**CONTAINS: Wheat.**

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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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