MOLTEN LAVA CAKE Fully Baked Trans Fat Free

DESSERT MENU

CHOCOLATE LAVA CAKE

A rich, moist Chocolate cake filled with warm buttery chocolate ganache that escapes from the center opened.

Made with three forms of coco, all from Africa Ivory Coast, one of the finest coco regions of the world.

INGREDIENTS: apples, vegetable shortening (palm oil, soybean oil, modified palm oil), enriched bleached pastry flour (flour, niacin, iron, thiamine mono-nitrate, riboflavin, folic acid), sugar, enriched bleached all purpose flour (wheat flour, niacin, thiamine mononitrate, riboflavin, reduced iron, folic acid, ascorbic acid, amylase), water, lemon juice concentrate, butter, modified tapioca starch, liquid whole eggs, salt, dextrose, vinegar, calcium citrate, cinnamon, yeast, enzymes, sodium propionate, potassium sorbate. manufactured in a plant that produces nut products.

Nutrition Facts

Serving Size 1 cake (130 gms)
Servings Per Container 30

Amount Per Serving	
Calories 440	Calories from Fat 230
	% Daily Value*
Total Fat 26g	**40**%
Saturated Fat 15g	**75**%
Trans Fat 0.5g	
Cholesterol 135mg	**45**%
Sodium 290mg	**12**%
Total Carbohydrate 50g	**17**%
Dietary Fiber 3g	**12**%
Sugars 32g	
Protein 7g	

Vitamin A 15% • Vitamin C 0%
Calcium 4% • Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet.

Pallet Qty	Frozen Life	Chud Item #	Case Bar Code	Product Name and Size	Pack Size	Net lbs.	Gross lbs.	Case Dimensions (inches)	Case Cube	Ti x Tier
x	1 YEAR	x	x	Molten Lava Cake	24 per case	x	x	x	x	x

Chef Tips

- The molten Lava is completely baked so all you have to do is warm it up. the chocolate core acts just like butter so just zap it for about 20 seconds and them open the door and have a look. depending on how cold/frozen the cake is and how powerfull you microwave is set will determine your personal time, Tip is to go slow this cake warms up fast, and is easy to boil the center in a powerful microwave.
- Ice cream goes well with any dessert, and this cake is no different, a cream sauce on the plate or a caramel plate design really are decadent, Shaved chocolate and raspberries can be added. A generous pile of whip cream also looks amazing with flake chocolate on top.

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