



CHOCOLATE CARAMEL LAVA CAKE

½ cup hot water
1 ½ sticks butter (softened)
TSG Classic Caramel Sauce

1 pkg **TSG Molten Chocolate Lava Cake Mix**
3 eggs
powdered sugar (optional)

1. Preheat oven to 400°F.
2. Spray six 6-8 oz custard cups, or 12 muffin tins.
3. Add water to cake mix in bowl on low speed until combined. Add butter & eggs; mix on low until combined.
4. Increase speed to med high; beat until smooth.
5. Pour batter into cups. (place on baking sheet if using custard cups) Bake until cakes are softly set, 13-15 min for custard cups (10-12 min for muffin tin) Edges will be firm, top crusty and center will jiggle and appear under baked. Cool 5 min.
6. Unmold cakes onto serving plate. Sprinkle with powdered sugar. Drizzle with caramel sauce. Serve warm.

Makes 6-12 servings

*Set timer and watch closely.

**Cake can be baked in a greased 8" round cake pan (Bake 400 for 15-17 min)

***If muffin tin or cake pan is dark metal, reduce cook time 1-2 min.