



Lava Cakes

Ingredients:

- BNJ Red Velvet Chocolate Chunk 6.25 pre deposited muffin
- 4" Ring Mold.
- Spray Grease
- BNJ Chocolate Donut dip icing.
- Ice cream if desired.



Instructions:

- Pre heat convection oven 325°F.
- Remove predeposited BNJ muffin from freezer and peel liner off.
- Place muffin in spray greased 4 " ring mold on parchment lined tray.
- Bake approximately 16 to 18 minutes or internal temperature to 180°F to 185°F
- Remove from oven place ring mold on plate and remove ring.
- String cake with BNJ Chocolate donut dip icing.
- Serve with desired flavor Ice cream.

Note: should cake bake over Internal suggested temperature. Squeeze chocolate syrup in middle to enhance cake flow when served.

Variations:

- BNJ Double Chocolate, Pistachio, Butter Rum, French toast, Peach, Raspberry, Chocolate & Yellow pudding cake.