Serves 16 · Serving size: 1 piece





Chocolate Lava CAKE

18.25-oz./517 g pkg. devil's food cake mix

Eggs, oil, and water according to the package directions

3 tbsp. Simple Indulgence Chocolate Dessert Blend

½ cup brown sugar

1 tsp. Simple Indulgence Cinnamon-Vanilla Seasoning Blend

1 cup hot water

4 chocolate sandwich cookies, finely chopped using Chop 'N Prep Chef

- In base of Power Chef[™] System, fitted with paddle whisk attachment, prepare cake mix according to package directions, placing liquids into base of Power Chef[™] System first and then adding cake mix.
- Process until combined and pour mixture into a greased, TupperWave® Stack Cooker 3-Qt./3 L Casserole with Cone.
- 3. Combine brown sugar, dessert blend and seasoning blend and sprinkle over cake batter.
- 4. Pour hot water over batter, do not stir. Microwave at 70% power 10–11 minutes or until a toothpick inserted into center of cake comes out clean. Remove and cover with TupperWave® Stack Cooker Cover for 15 minutes to cool.
- Invert cake over a rimmed serving dish to catch the sauce. Sprinkle cookie crumbs over cake.Serve warm.

*This cake was tested in a 1200-watt microwave oven. Timing may need to be adjusted for different microwave wattage

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Nutritional Information (per serving):

Calories: 260 Total Fat: 12g Saturated Fat: 2g Cholesterol: 45mg Carbohydrate: 33g Sugar: 22g Fiber: 2g Protein: 4g Sodium: 280mg Vitamin A: 2% Vitamin C: 0% Calcium: 2% Iron: 10%

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