

3 METHODS FOR REHEATING CHOCOLATE LAVA CAKE

OVEN
7-10 minutes

AIR FRYER
5-6 minutes

MICROWAVE
30-45 seconds



INSTRUCTIONS

METHOD 1: OVEN

The oven method will produce the best results. While the lava cake will still be a little dryer than freshly-baked, the center will still be moist and delicious.

- Bring the cake to room temp on the counter.
- Arrange a rack in the middle of the oven and preheat to 350°F.
- Place your lava cake on a tin foil lining on a baking sheet.
- Warm the cake for 7 to 10 minutes, depending on your oven.
- Remove the cake from the oven and serve it immediately.

METHOD 2: AIR FRYER

Using foil or parchment paper in the basket prevents mess, should the cake's saucy center spill out. Keep a close eye while it is heating up to avoid burning the cake's exterior. The cake's exterior will be a little crunchy, with a center that is nice and gooey.

- Bring the cake to room temp on the counter.
- Set your air fryer to 350°F.
- Line the fryer basket with foil or parchment paper.
- Place the cake in the basket and heat it for 5 to 6 minutes.
- Remove the cake from the basket and serve immediately.

METHOD 3: MICROWAVE

The damp paper towel will help to restore some moisture to the cake. It's very easy to over warm the cake, and partial cooking of the lava center is inevitable. If your microwave reheats fast, consider warming your lava cake in 10-second intervals.

- Bring the cake to room temp on the counter.
- Place your lava cake on a microwave-safe plate and cover the cake with a piece of damp paper towel.
- On medium heat, warm the cake in 10-20 second intervals.
- Once hot, remove the paper towel and serve.

WHAT YOU'LL NEED...

For Oven Method:

- Baking Sheet
- Tin Foil

For Air Fryer Method:

- Tin Foil or Parchment Paper

For Microwave Method:

- Microwave-safe Plate
- 2 Clean Kitchen Towels

NOTE:

Garnish with caramel, ice cream, berries, whipped cream, and/or powdered sugar or chocolate.

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BUTCHERS

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