

Chocolate Lava Cake

This recipe filled 2 medium trays with cupcake cups, and 2 medium trays with muffin tops*

[John in Bibs': Chocolate Lava Cake Freeze Dried Ep284](#)

Ingredients:

1 Super Moist
Triple Chocolate
Fudge Cake Mix

Water

Vegetable Oil

Eggs

Freeze Dried
Pudding Mix
(used in final
product)

Powder sugar if
desired



Directions:

1. Preheat oven to 350°F, mix cake mix following box directions, coat donut pan with butter or shortening and dust with flour.
2. Add cake mix to the donut pan filling each space so it is about a little over $\frac{3}{4}$ full.
3. Bake for approximately 15 minutes, then let cool for 15 minutes.
4. Cut cupcake tops off above the cake pan, giving them a flat top/bottom.
5. Flip cupcakes out of the molds.
6. Place on a lined tray, and freeze until frozen solid.
7. Freeze Dry (You can freeze dry the muffin tops for cookies)
8. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: About 21 hours

Rehydration: 1 serving is made of $\frac{1}{2}$ cup freeze dried pudding powder, and 1 freeze dried cupcake cup.

Add $\frac{1}{2}$ C hot water to the pudding powder and mix well. Let sit for 1-2 minutes. Pour the pudding into the indentation and over the cupcake cup. You can garnish with a little powdered sugar if desired.



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray