











Chef's Line® Melting Chocolate Cake Batter

Our decadent Scoop™ Favorite is back and better than ever! This beloved batter now comes in a pastry bag instead of a tray, so it's easier to simply squeeze into any shape or mold. Made with Callebaut semi-sweet chocolate, white and brown sugar, eggs, butter and flour – it's also created with clean ingredients. Portion and bake into countless variations like the classic molten center cake, muffins, cookies, madeleines, brownies and financiers.

Product Attributes

- A pipe-able chocolate cake batter that can be fully baked into muffins, cookies, madeleines, cakes and brownies, or baked to molten-center consistency (to internal temperature of 165°F or above)
- Made the same way restaurant pastry chefs would make their own
- First launched in our very first edition of Scoop in plastic tub packaging; now reformulated in a pastry bag based after operator requests to bring it back in an easier-to-use format
- Pastry bag format makes portioning easier
- Frozen

Menu It/Uses

- Individual Chocolate Cake with Whipped Cream
- Chocolate Cake with Espresso Sugar and Walnuts
- Lava Chocolate Cake with Vanilla Bean Ice Cream
- · Chocolate Whoopie Pies

Benefits

- Versatile: Great opportunity to bake desserts to order in-house
- Time-Saving: No prep needed; just snip the tip, pipe and bake
- Part of the larger trend for moltencenter cakes
- Clean label ingredients that customers crave

Preparation Instructions

Thaw in refrigerator for 24 to 36 hours. Preheat oven to 300°F. Pipe into baking cups. For a 5-oz. portion, bake for approximately 16–18 minutes. For a molten center, bake until internal temperature reaches approximately 175°F. Baking times may vary depending on type of oven and baking pan used. Do not consume raw; heat batter to minimum 165°F before consuming.

Use our mobile app for nutritionals and more information on this product.



A-Code	Product Description	Pack Size	Serving Size	Servings Per Case
9240481	Melting Chocolate Cake Batter	2/4 lb.	About 3 oz.	52/3 oz.

