

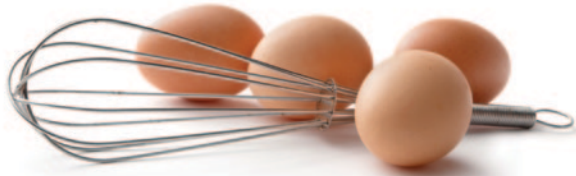


*Featuring Chef's Line™
Chocolate Melting Cake Batter*

MELTING CAKE BATTER

Made with 53% cacao, the silky batter is truly decadent – yet not overly sweet – and as authentic as if you blended it yourself





Simply ready to add your finishing touch

We're taking chocolate desserts to a new flavor level. Simply scoop and watch one of your many creations come to life – all brimming with chocolate goodness.

Product Inspiration

For chocolate enthusiasts, how welcome the news that our melting cake batter is made with rich, dark Colombian chocolate (53% cacao). By simply scooping and baking, you can create the world's most decadent brownie.

Or any other chocolate treat you choose – one that's soft and gooey in the middle yet crispy on the outside. Delight your customers with a surprise each time with the simplicity of thaw, scoop and bake.

Ideal Use

Batter so scrumptious and versatile you just might call it your own:

- Signature brownie
- Meringue cake
- Lava cake
- Cupcakes
- Cookies
- Tarts
- Tuiles

Features/Benefits

- Made with Distinction: classic and true ingredients that you'd find in scratch-made batter
- Performance: rich, dark chocolate batter is versatile to make quick yet premium desserts; underbake to replicate lava cake or bake until set for sponge cake
- Cost Savings: eliminate scaling, mixing and preparing with ready-to-use batter
- Labor Savings: simply apply batter to baking dish and bake; no mixing needed

A-Code	Product Description	Pack Size
3934742	Chocolate Melting Cake Batter	4/2 lb.

Ingredients Include

- Colombian Fair Trade Chocolate, (53% cacao)
- Butter
- Eggs
- Sugar
- Flour

Food Fact

In the early 1800s, "chocolate cake" was a yellow or spice cake meant to accompany a chocolate beverage. Chocolate was not even one of the cake's ingredients.



For more information about Chef's Line™ products, visit www.usfoods.com or contact your local US Foods representative. 10-2011