

Chocolate Chambord

Cake: sugar, enriched flour bleached (wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), cocoa processed with alkali, modified corn starch, soybean oil. Contains 2% or less of: mono and diglycerides, leavening (baking soda, sodium aluminum phosphate), modified whey, vital wheat gluten, salt, calcium acetate, sorbitan monostearate, sodium stearoyl lactylate, nonfat milk, xanthan gum, guar gum, polysorbate 60, natural and artificial flavor, egg, soy flour.

Filling: Raspberries, cane sugar, non-gmo corn syrup, water, Raspberry liquor, food starch-modified, vegetable gums (CMC gum, locust bean gum), salt, citric acid U.S certified food color (red#40), natural flavors, caramel color, calcium propionate, benzoate of soda, potassium sorbate.

Chocolate Fudge Icing: Fondant (Sugar, corn syrup, water), Shortening (High oleic soybean, hydrogenated soybean oil, hydrogenated cottonseed oil, mono- and diglycerides), fudge base (Cocoa, soybean oil, vegetable shortening (palm oil, soy lecithin), cocoa (processed with alkali), corn syrup, sorbitol, contains 2% or less of the following; soy lecithin, sorbitan monostearate, polysorbate 60, natural and artificial flavor), Red Color (Water, FD&C red #40, citric acid, potassium sorbate).

Decoration: Sugar, cocoa mass, cocoa butter, milk fat, soy lecithin E322 (an emulsifier), natural vanilla flavoring.

Allergens: Eggs, Milk, Soy, Wheat.