



MINI BUNDT CAKES

Duration: 35 min Servings: 12 people Level: Easy

Ingredients

FOR THE CAKES	AMOUNT
Unsalted butter	1 cup
Caster sugar	1 cup
Brown sugar	½ cup
Eggs	4
Plain flour	2 ½ cups
Cocoa powder	¾ cup
Baking soda	1 tsp (5 grams)
Kosher salt	¾ tsp (4.5 grams)
Whole buttermilk	1 cup
Vanilla extract	1 ½ tsp

GARNISH

Dulce De Leche Sauce (store bought)

Coffee Sauce

Dark Chocolate ganache

Dusted with icing sugar

Topped with Ferrero Rocher

Mini Bundt Cakes ~ step by step

1. Preheat the oven to 150°C fan forced. Spray 2 mini bundt cake tins with cooking spray.
2. In a stand mixer, beat butter and sugars on a medium speed until light and fluffy. After 2 minutes stop and scrape ingredients down into the bowl to ensure all ingredients are mixed through.
3. Add eggs one at a time whilst beating on medium speed.
4. Combine flour, cocoa powder, baking soda and salt in a separate bowl.
5. Add ¼ of the flour mixture, then ½ the buttermilk. Repeat until all ingredients are combined.
6. Fold through vanilla extract.
7. Spoon batter until ¾ full into the tins and bake for 20-25 minutes until a wooden pick comes out clean.
8. Let cakes stand for 10 minutes then invert from pans on to a cooling rack.
9. GARNISH

Ganache sauce: Bring to a gentle simmer 1 cup of cream. Pour over 250g of dark chocolate and let stand for 5 minutes untouched. Stir through with a spatula 4 Tbsp of butter.

Coffee sauce: whisk 3 cups of icing sugar, 1 tsp of lemon juice and 1 Tbsp of instant coffee (diluted with water) until a thick sauce forms. Refrigerate for 10 minutes before icing.

OR ice with store bought Dulce de Leche Sauce

OR dust with icing sugar

Top with a Ferrero Rocher and enjoy!

10. STORAGE

Store ungarnished at ambient temperature in an airtight container. Sauce should be stored in a refrigerator.