



INGREDIENTS

WET INGREDIENTS

¾ cup of unsalted butter

¾ cup of granulated sugar

2 whole eggs

2 egg yolks

1 TSP of espresso coffee

DRY INGREDIENTS

¾ cup of AP flour

3 TBSP of cocoa powder

2 TSP of baking powder

½ cup of grated dark chocolate

¼ cup of milk

GLAZE

¾ cup of semi-sweet chocolate

¾ cup of 70% dark chocolate

1 cup of hot cream

1 TSP of clear corn syrup

1 cup of raspberries

WHIPPING CREAM

1 cup of whipping cream

3 TBSP of icing sugar

2 TBSP of mascarpone cheese



MINI CHOCOLATE CAKES WITH CHOCOLATE GANACHE GLAZE

By Caterina Romano's kitchen

DIRECTIONS

1. Preheat oven to 350 DF.
2. Using a stand mixer with a paddle attachment beat the butter and sugar, on medium-high speed until light and fluffy.
3. Do a scrape down.
4. Reduce speed to low and beat in the eggs one at a time until fully incorporated. Add the espresso coffee.
5. Mix together the flour, cocoa powder, baking powder and grated chocolate.
6. Add and beat in the flour mixture one tablespoon at a time. Gradually add the milk.
7. Spray the baking pan with non-stick spray, then dust with cocoa powder, tapping out the excess.
8. Transfer the batter to a measuring cup and fill in your heart shaped mini cake mold ¾ of the way. Gently tap the pan to remove bubbles.
9. Bake for 20 minutes and rotate the pan after 10 minutes.
10. Using a double boiler on medium heat add the two chocolates and hot cream stirring until smooth. Add and stir in the corn syrup.
11. When baked, let the mini cakes cool for 10 minutes, then invert them onto a wire rack to let cool completely.
12. Line a baking sheet with parchment paper. Transfer the the wire rack holding the mini cakes over the baking sheet. Pour ganache over each cake. Place 3 raspberries on each mini cake. Refrigerate for 20 minutes.
13. Using a stand mixer with a whisk attachment, combine and whisk together at low speed the whipping cream, icing sugar, mascarpone cheese, crushed raspberries and vanilla.
14. To serve, place each mini cake on a serving dish. Add extra ganache on the plate and add a nice wallop of the whipping cream.

ENJOY THE MINI CAKES WITH CHOCOLATE GANACHE GLAZE