

# Halloween pumpkin chocolate Bundt Cake **COOKING LOVERS**

## Raciones para 1

160 g  
Butter  
180 g  
Flour  
150 g  
Sugar  
2  
Eggs  
40 g  
Cocoa powder  
1 teaspoon  
Vanilla extract  
60 ml  
Milk  
60 ml  
Cream  
1 teaspoon  
Yeast (impeller)  
1 teaspoon  
Salt  
200 g  
White chocolate  
50 ml  
Cream  
  
Orange food coloring

- 1 Put the electric mixer in a medium / high speed and beat the butter and sugar until they are whitish and fluffy.
- 2 Add remaining ingredients and mix until you get a homogeneous mass.
- 3 Bake at 190 degrees for 10 minutes or until a toothpick inserted in the dough is clean out.
- 4 While bake pumpkins, melt white chocolate in the microwave for 30 seconds and stain it with orange food coloring.
- 5 Connect both cakes at the widest part to create the shape of pumpkins.
- 6 Mix orange pumpkins with chocolate and garnish it with stem and leaf of fondant.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/bundt-cake-de-calabaza-para-halloween/>

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