Halloween pumpkin chocolate Bundt Cake

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

https://cookinglovers.teka.com/en/receta/bundt-cake-de-calabaza-para-halloween/