

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

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

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