Halloween pumpkin chocolate Bundt Cake

COOKING LOVERS TEKA

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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