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/

COOKING LOVERS