

# Mini chocolate bundt cakes with raspberries

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## Consejo del chef

Once they are cold, remove the moulds and decorate with icing sugar, like it was snowing over them. You can add an extra raspberry on the top.

## Raciones para 9

200g  
Dark chocolate  
80g  
Unsalted butter  
120g  
Sugar  
90ml  
Whipping cream 35% fat  
100g  
Flour  
1  
Teaspoon of baking powder  
150g  
Raspberries  
3  
Eggs

- 1 Preheat oven to 200°C.
- 2 Cut chocolate into chunks, place in a glass bowl with the diced butter, and heat with Bain-Marie. Stir until melted. Add whipping cream and stir again.
- 3 Whisk eggs and sugar with a mixer until it doubles its size.
- 4 Add chocolate and whisk again until well-combined.
- 5 Sift the flour and the baking powder over the batter and mix again until the dough is smooth and light.
- 6 Last, add raspberries and spread the dough evenly.
- 7 Grease the mould and fill. Bake at 200°C for 25-30 minutes. Time may vary, so prick the dough before removing it from the oven to be sure it is ready. This cake is a bit wet, so try to enjoy it before it gets dry.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/mini-bundt-cakes-de-chocolate-y-frambuesa/>

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