

Mini chocolate bundt cakes with raspberries



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

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

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