

Dutch Chocolate Minicakes



Description:

Rich and Sinfully Chocolatey—
These Bite-Sized Cakes Are Perfect
for Sharing

Ingredients:

1/3 cup all-purpose flour, unsifted
1 tbsp. cocoa powder, unsifted
1/2 tsp. baking powder
6 tbsp. unsalted butter
6 oz. semisweet chocolate (6 squares),
chopped
1/2 cup C&H Pure Cane Granulated Sugar
2 large eggs
1 tsp. vanilla
1 cup toasted pecans, walnuts, or
hazelnuts, coarsely chopped
1/4 cup C&H Pure Cane Powdered Sugar

FOLD HERE

Recipe developed courtesy of
Flo Braker for C&H Sugar Co.

(Continued on back)

Dutch Chocolate Minicakes (continued)

Instructions: Adjust rack to lower third of oven and preheat oven to 350°F. Line 2½ dozen miniature muffin cups that measure 1 7/8 x 3/4-inches with miniature cupcake liners. Sift flour, cocoa powder, and baking powder on sheet of wax paper; set aside. In small saucepan, melt the butter and chocolate over very low heat. Remove from heat; stir in granulated sugar. Pour into 3-quart mixing bowl; set aside to cool slightly, about 5 minutes. Add eggs and vanilla, stirring just until blended. Stir in flour mixture, then nuts. Fill paper-lined muffin cups three-

quarters full. Bake for 10 minutes only. Don't overbake. Remove pans to wire racks to cool for 5 minutes to allow cakes to firm a bit. Carefully remove cakes to other racks to cool. Sprinkle with powdered sugar before serving. These are best eaten the same day they are baked; or freeze, in airtight sturdy plastic containers, up to 1 month.

Serving Size: Makes 30 minicakes

Dutch Chocolate Minicakes



Description:

Rich and Sinfully Chocolatey—
These Bite-Sized Cakes Are Perfect
for Sharing

Ingredients:

1/3 cup all-purpose flour, unsifted
1 tbsp. cocoa powder, unsifted
1/2 tsp. baking powder
6 tbsp. unsalted butter
6 oz. semisweet chocolate (6 squares),
chopped
1/2 cup C&H Pure Cane Granulated Sugar
2 large eggs
1 tsp. vanilla
1 cup toasted pecans, walnuts, or
hazelnuts, coarsely chopped
1/4 cup C&H Pure Cane Powdered Sugar

FOLD HERE

Recipe developed courtesy of
Flo Braker for C&H Sugar Co.

(Continued on back)

Dutch Chocolate Minicakes (continued)

Instructions: Adjust rack to lower third of oven and preheat oven to 350°F. Line 2½ dozen miniature muffin cups that measure 1 7/8 x 3/4-inches with miniature cupcake liners. Sift flour, cocoa powder, and baking powder on sheet of wax paper; set aside. In small saucepan, melt the butter and chocolate over very low heat. Remove from heat; stir in granulated sugar. Pour into 3-quart mixing bowl; set aside to cool slightly, about 5 minutes. Add eggs and vanilla, stirring just until blended. Stir in flour mixture, then nuts. Fill paper-lined muffin cups three-

quarters full. Bake for 10 minutes only. Don't overbake. Remove pans to wire racks to cool for 5 minutes to allow cakes to firm a bit. Carefully remove cakes to other racks to cool. Sprinkle with powdered sugar before serving. These are best eaten the same day they are baked; or freeze, in airtight sturdy plastic containers, up to 1 month.

Serving Size: Makes 30 minicakes