

Dessert

Mini Chocolate Cakes

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"
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Servings: 32

Preparation Time: 1 hour

Bake Time: 15 minutes

3/4 cup (1 1/2 sticks) butter
3 eggs
1 3/4 cups all-purpose flour
1 cup unsweetened cocoa powder
1 teaspoon baking soda
3/4 teaspoon baking powder
2 cups sugar
2 teaspoons vanilla
1 1/2 cups milk
1 recipe white chocolate frosting

Allow the butter and eggs to stand for 30 minutes. Grease and lightly flour sixteen 3 1/4-inch (large) muffin cups. Set aside.

In a medium bowl, stir together the flour, cocoa powder, baking soda, baking powder and 1/2 teaspoon of salt. Set aside.

Preheat the oven to 350 degrees.

In a large bowl, beat the butter with a mixer on medium to high for 30 seconds. Gradually add the sugar, 1/4 cup at a time, beating on medium until combined. Scrape the bowl; beat for 2 minutes more. Add the eggs one at a time, beating after each. Beat in the vanilla. Alternately add the flour mixture and the milk, beating on LOW after each addition just until combined. Beat on MEDIUM for 20 seconds more. Spoon the batter into the cups, filling each about two-thirds full.

Bake 15 to 18 minutes, until the tops spring back when lightly touched. Cool in the cups on wire racks for 5 minutes. Remove and cool completely.

Meanwhile, prepare the White Chocolate Frosting.

Frost the cakes.

To decorate see "Making White Chocolate Curls For Cake Frosting".

Yield: 16 cakes

Per Serving (excluding unknown items): 113 Calories; 3g Fat (26.0% calories from fat); 2g Protein; 20g Carbohydrate; 1g Dietary Fiber; 27mg Cholesterol; 86mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1/2 Fat; 1 Other Carbohydrates.