

upclose & tasty

Mini Chocolate Bundt Cakes

Inspired by Hip Foodie Mom

Ingredients:

1½ cups brewed coffee
1 cup unsalted butter
1 cup natural cocoa powder + additional for dusting the bundt pan
2 cups white granulated sugar
2 cups all-purpose flour
1¼ teaspoon baking soda
½ teaspoon salt
2 large eggs
1 teaspoon vanilla extract
Butter for the bundt pan
Powdered sugar

Preparation:

- 1. Preheat your oven to 375 degrees.*
- 2. Brew 1½ cups of coffee.*
- 3. While the coffee is brewing, butter the bundt pan and then dust with cocoa powder.*
Note: Do this well to ensure the mini bundt cakes come out of the bundt pan.
- 4. In a microwave safe bowl, melt the butter for 20 seconds. Mix with the coffee and cocoa powder.*
- 5. Stir with a wire whisk. Once everything is combined, add the sugar and whisk until it has dissolved.*
- 6. Transfer the mixture to a large bowl and set aside to cool for about 5 minutes.*
- 7. In another bowl, combine the flour, baking soda, and salt. Mix.*
- 8. In a separate bowl, whisk the eggs and vanilla.*
- 9. Whisk the eggs into the chocolate mixture.*
- 10. Slowly add the flour mixture and continue to whisk.*
- 11. Once all of the ingredients have been combined you will be left with a batter with the consistency of a slightly thick soup.*
- 12. Pour the batter into the mini wells of the bundt pan and bake for about 20-25 minutes or until a toothpick inserted comes out clean.*
- 13. Remove the bundt pan from the oven and let cool for 30 minutes.*
- 14. Once cooled, gently run a butter knife or fork around the sides of each cake to gently remove from the bundt pan.*
- 15. Place a wire rack directly up against your bundt pan and invert so the mini bundt cakes carefully fall out.*
- 16. Sprinkle with powdered sugar on top, if desired.*

Enjoy!