

Mini Chocolate Raspberry Cakes

This chocolate cake just might be the most adorable, delicious, bites of happiness.

8 slices



Easy

up to 15 Min.



Ingredients:

For Moist Cake:

1 box Dr. Oetker Nona Luxury Moist
Cake Chocolate
3 Eggs (Large)
100 ml Water
150 ml Vegetable Oil

For Cream:

3 tbsp Dr. Oetker Nona Cocoa
Powder
150 ml Whipping Cream

For the Decoration:

Raspberry
Mint Leaf

- 1 Preheat oven to 180°C.
- 2 Place Dr. Oetker Nona Luxury Moist Cake Chocolate, water and eggs in a mixing bowl. Mix at high speed for 3 minutes.
- 3 Add in vegetable oil and mix at low speed for 1 minute or until batter is light and fluffy. Pour batter in a greased 24cm square cake pan.
- 4 Bake at 180°C for 55 minutes and set aside
- 5 Cut out circles from the cake using the a 6cm round cookie cutter. The number should be even as each cake needs 2 circles.
- 6 Beat the whipping cream with cocoa powder until stiff peak form. Place the cocoa cream in the piping bag.
- 7 Squeeze small cream dots onto the cake bases, place a second base on top and squeeze more dots on top. Repeat for the rest of the cakes. Decorate the cakes with raspberries and mint leaves."