



DOVE Strawberry-Glazed Mini Dark Chocolate Bundt Cakes
RECIPE

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TIME 50 minutes
INGREDIENTS 14 items
MAKES 12 servings

Dense and rich, these DOVE® Dark Chocolate Bundt cakes are accented with a fruity strawberry glaze.

INGREDIENTS

Mini Bundt Cakes:

- 6 DOVE® Dark Chocolate Eggs, finely chopped
- 1/4 cup unsweetened cocoa powder
- 1/2 cup hot brewed coffee
- 1 1/3 cups all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt

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- 1/3 cup unsalted butter, softened
 - 1/4 cup granulated sugar
 - 3 tbsp brown sugar
 - 1 egg
 - 1 tsp vanilla extract

Strawberry Glaze:

- 8 strawberries, divided
- 1 cup confectioners' (icing) sugar, divided
- 1 to 2 drops pink food coloring (optional)
- 12 DOVE® Dark Chocolate Eggs

Cake Instructions

1. Cakes: Preheat oven to 350°F. Lightly grease 12-cavity mini Bundt pan.
2. Transfer finely chopped DOVE® Dark Chocolate Eggs to heatproof bowl. Stir in cocoa powder. Pour hot coffee over top; let stand for 2 minutes. Stir until smooth and chocolate is melted. Let cool slightly.
3. In small bowl, stir together flour, baking powder and salt.
4. In large bowl, using electric mixer, beat together butter, granulated sugar, and brown sugar until light and fluffy. Beat in egg until incorporated. Beat in chocolate mixture and vanilla. On low speed, beat in flour mixture until incorporated. Spoon batter evenly into prepared pan.
5. Bake for 18 to 20 minutes or until tester inserted into center of cakes comes out clean. Let cool on wire rack for 20 minutes. Remove cakes from pan and let cool completely.
6. Glaze: Quarter 3 strawberries, and set this aside. Chop the remaining strawberries then add to small blender with 1/4 cup confectioners' sugar until smooth. Pass through fine-mesh sieve; transfer 2 tbsp of the liquid to small bowl (reserve solids and remaining liquid for another use). Whisk in remaining confectioners' sugar until smooth and blended. If desired, add pink food coloring to desired color.
7. Drizzle strawberry glaze over cakes. Garnish each with a DOVE® Dark Chocolate Egg and strawberry quarter.
8. Substitute strawberries with raspberries if preferred.
9. Drizzle remaining strawberry solids and liquid over ice cream or yogurt, or add to smoothies.

More Recipes Like This



DOVE® Dark Chocolate Pumpkin Shortbread Bars

Cooking time

40 minutes

Ingredients

14 items



DOVE Dark Chocolate Covered Candied Orange Peel

Cooking time

45

Ingredients

3 items



MINI ESPRESSO MOLTEN LAVA CAKES

Cooking time

10 mins

Ingredients

9 items



Dove Promises Shaken Latte

Cooking time

15 minutes

Ingredients

6 items

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