

DOVE Mini Pumpkin Bundt Cakes RECIPE

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TIME

30 minutes

INGREDIENTS

14 items

MAKES

6 servings

Chocolate and pumpkin make a delicious flavor combination in this festive dessert that's perfect for any Halloween celebration.

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INGREDIENTS

- 1 cup all-purpose flour
- 1 1/4 tsp pumpkin pie spice, divided
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup butter, softened
- 3/4 cup packed brown sugar
- 1 egg, at room temperature
- 3/4 cup canned pure pumpkin purée
- 1/4 cup non-fat Greek yogurt
- 1 tsp vanilla extract
- 12 DOVE PROMISES Dark Chocolate, finely chopped
- 1/4 cup heavy or whipping (35%) cream
- 6 cinnamon sticks

PRODUCTS USED

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DOVE PROMISES Dark Chocolate

SEE DETAILS
WHERE TO BUY

Instructions:

1. 1

Preheat oven to 350°F. Grease 12-cavity mini bundt pan with cooking spray.

2. 2

In medium bowl, whisk together flour, 1 tsp pumpkin pie spice, baking powder, baking soda and salt.

3. 3

In large bowl, using electric mixer, beat together butter and brown sugar until light and fluffy. Beat in egg and scrape down sides. Beat in pumpkin purée, yogurt and vanilla until well combined. Stir in flour mixture until combined.

4. 4

Divide batter evenly among prepared pan cavities, filling about two-thirds full; bang pan on table to level out batter.

5. 5

Bake for 18 to 20 minutes or until tester inserted into center of cakes comes out clean. Let cool completely in pan on wire rack.

6. 6

Remove cakes from pan. Trim bottom of each cake to remove any domes (this is the top of cake when baked; this will create a seamless pumpkin when you join 2 cakes together).

7. 7

Transfer chopped DOVE Dark Chocolate Promises and cream to microwave-safe bowl. Microwave on MEDIUM heat, stirring every 30 seconds, for 60 to 90 seconds or until smooth and melted.

8.8

Drizzle 1 tsp melted chocolate mixture onto cut side of 6 cakes, making sure that chocolate is closer to center of cake to prevent glaze from showing. Stack each of these cakes with another cake, cut side down, to create a pumpkin shape. Arrange stacked cakes on parchment paper-lined baking sheet.

9.9

Spoon top of each pumpkin cake with 1 tbsp melted chocolate mixture, letting glaze drip down sides of cake. Sprinkle each with remaining pumpkin pie spice and garnish center of each pumpkin with cinnamon stick to resemble a stem. Let cakes stand for 20 to 30 minutes or until chocolate glaze is set. Serve a half cake for each serving.

10. Tip

Alternatively, substitute cinnamon stick with pretzel stick for stem.

NUTRITIONAL INFORMATION:

Per 1/12 recipe (1/2 cake)

Calories 230

Fat 13g

Saturated Fat 8g

Cholesterol 45mg

Sodium 150mg

Carbohydrate 28g

Fiber 1g

Sugars 18g

Protein 3g

Nutrition note: the recipe makes 12 servings since each cake serves 2 (1/2 cake per serving).

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DOVE® Dark Chocolate Pumpkin Shortbread Bars

Cooking time

40 minutes

Ingredients

14 items

SEE DETAILS



DOVE Dark Chocolate Covered Candied Orange Peel

Cooking time
45
Ingredients
3 items
SEE DETAILS X
MINI ESPRESSO MOLTEN LAVA CAKES
Cooking time
10 mins
Ingredients
9 items
SEE DETAILS *
Dove Promises Shaken Latte
Cooking time
15 minutes
Ingredients
6 items
SEE DETAILS

Source URL: https://www.dovechocolate.com/recipes/dove-mini-pumpkin-bundt-cakes