

Miele

Mini spiced chocolate gugelhopfs

By Ashley Alexander

1 hour

Preparation time

30 minutes

Cooking time

24 serves

Serves



INGREDIENTS

Chocolate spice swirl

200 g 70% dark chocolate
50 g butter
3 tbsp brown sugar
1 tbsp cocoa powder
1 tsp vanilla
1 tbsp cinnamon
½ tsp allspice
¼ tsp clove
¼ tsp salt flakes
2 tbsp brandy

Cake

250 g butter
200 g brown sugar
2 tbsp vanilla extract
5 eggs, separated
300 g plain flour
1 tsp baking powder
60 ml milk
125 ml brandy (or 60 ml milk)
Pure icing sugar, for dusting

METHOD

Chocolate spice swirl

1. In a medium saucepan gently melt chocolate, butter, sugar, cocoa, spices and salt on a low heat, induction setting 3, stirring occasionally.
2. Once melted add in brandy. Allow to cool.

Cake

1. Pre-heat oven on Fan Plus 160°C with a rack on shelf position 2.
2. In a bowl of a freestanding mixer with paddle attachment, beat butter, sugar and vanilla until light and fluffy.
3. Add eggs yolks, one at a time, beating well between each addition.
4. In a separate bowl, sift together flour and baking powder.
5. Fold flour mixture into butter mixture, alternating with milk and brandy until combined.
6. In a bowl of a freestanding mixer with balloon whisk attachment whisk egg whites until soft peaks.
7. Gently fold egg whites into cake mixture, one third at a time until combined.
8. Add the chocolate swirl mixture to the cake and gently swirl to combine.
9. Thoroughly grease two mini bundt trays with oil. Spoon cake batter into each mould filling $\frac{3}{4}$ full.
10. Bake in the oven for 25-30 minutes until lightly golden. Allow to cool for 5 minutes before turning out. Dust with icing sugar to serve.

Notes

- This recipe will also work for a large bundt cake. Bake on Fan Plus 160°C for approximately 1 hour.