

# Mini spiced chocolate gugelhops

By Ashley Alexander

**1 hour**

Preparation time

**30 minutes**

Cooking time

**24 serves**

Serves



## INGREDIENTS

### 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

### 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  
2 tbsp brandy  
¼ tsp salt flakes

## METHOD

### Chocolate spice swirl

1. In a medium saucepan gently melt chocolate, butter, sugar, cocoa, spices and salt on 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 baking powder and flour.
5. Fold flour 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.