

Chocolate Ganache Cakes with Marshmallow Ghosts Recipe

Serves 6

Cake Ingredients:

1 ½ cup of flour
¾ cup sugar
1 tsp baking powder
½ tsp of salt
½ cup of cocoa powder
½ cup bittersweet chocolate, chopped
1 cup of water
½ cup canola oil
2 eggs
1 tsp vanilla

Ganache Ingredients:

1 cup of chocolate chips
¼ cup of heavy cream
1 tbsp honey
1 tsp vanilla

Marshmallow Ghosts Ingredients:

3 egg whites
½ cup sugar
1 cup corn syrup
1 tsp vanilla
¼ tsp salt
1 package Wilton brand eye candies

Cake Directions:

Preheat the oven to 350 degrees.

Whisk together the flour, sugar, baking soda, cocoa powder and salt.

Melt chocolate in microwave at 30 second increments. Combine with eggs, water, oil and vanilla. Slowly stir in the dry ingredients.

Fill jumbo muffin tin ½ way and bake for 30 mins.

Meanwhile, for the marshmallow, beat eggs whites, sugar and corn syrup until fluffy add sugar and vanilla. Transfer marshmallow to a pastry bag fitted with a circular tip that is about ½"-3/4" in diameter.

Ganache Directions:

Heat cream in Pyrex pitcher in microwave in 30 second increments until hot. Pour over chocolate chips and whisk until melted. Add honey, and vanilla and set aside.

Invert muffins so their bottoms become their tops. Spoon 1 heaping spoonful of ganache on top, allowing it to melt over the sides. Let rest for 20 mins to set. Pipe ghost marshmallow mounds on top. Dot with eyes facing out.

Refrigerate until ready to serve, then let the cakes come to room temperature on the counter for 20 mins before serving.