CHOCOLATE MINI CAKES WITH CALIFORNIA PRUNES AND FONDANT FILLING

Preparation time: 15 minutes + 2 hours rest
Cook time: 20 minutes
Oven temperature: 175°C
Servings: 4 people



Ingredients:

150g dark chocolate
6 tablespoons butter
4 California Prunes
170g icing sugar
2 eggs
Bitter cocoa powder
25g flour
Seeds of a vanilla bean
salt

Directions:

1. Blend California Prunes until smooth like a purée and add chocolate and butter cut into pieces. Melt the ingredients using a bain-marie.
2. Place the mixture in a bowl and add sugar.
   Add one egg at a time, carefully blending one before adding the second one.
3. Finally, add flour and vanilla, blending gently.
   Butter and cover 4 cocottes or metal cupcake liners with cocoa powder.
   Pour the chocolate mixture and fill the cocottes 2/3 full, then place them in a refrigerator for at least 2 hours.
   Before serving the cakes, bake them in the oven for 18 minutes at a temperature of 175°C.
   Take the cakes out of the oven when the top layer starts cracking.
4. Cool down for two minutes before turning the cakes upside down on the plate and serve.
   Top the cakes with icing sugar if appreciated.

   (Author: Teresa Balzano)