

Tiny Chocolate Cake

Very slightly adapted from Peanut Butter Cup Cupcakes
by www.mybakingaddiction.com



Cake Ingredients

- 1 (15 oz) box Devil's Food Cake Mix
- 1 (5.9 oz) package instant chocolate pudding mix
- 1 cup sour cream
- 1 cup vegetable oil
- 4 eggs, lightly beaten
- 2 teaspoons pure vanilla extract
- 1 tablespoon instant espresso granules dissolved in $\frac{1}{2}$ cup warm water

Directions

- Heat oven to 350°F.
- Spray 4" diameter non-stick cake pans well with non-stick cooking spray.
- Place pans on large cookie sheet.
- In the bowl of a stand mixer, fitted with the paddle attachment, beat together all ingredients
- Beat for about two minutes on medium speed until well combined.
- Put about $\frac{3}{4}$ cup of batter into each pan, making sure to push batter to sides of pans and tapping to remove any air bubbles.
- Smooth out tops.
- Put cookie sheet with pans on the middle rack of the oven and bake for 22 minutes or until toothpick inserted about halfway from the edge comes out clean.
- When pans are just cool enough to touch, gently cut down around the edge with a knife to loosen cake from pan. Be careful not to damage edge of cake.

- Turn pan upside down rapidly, smoothly, and firmly onto a wire rack. The cake should fall out in one piece.
- Finish cooling upside down on rack.

Frosting Ingredients

- 3 sticks butter, softened
- 1 cup creamy peanut butter
- 2 – 3 tablespoons vanilla extract (depending on your taste)
- 1 bag (2 lbs) powdered sugar
- 6-8 tablespoons heavy cream

Directions

- In the bowl of a stand mixer, fitted with the paddle attachment, cream butter and peanut butter on medium speed until fluffy. Turn your mixer down to low speed and slowly add in the powdered sugar and continue mixing until well blended.
- Add vanilla and 4 tablespoons of heavy cream. Blend on low speed until moistened. Add an additional 1 – 4 tablespoons of heavy cream until you reach the desired consistency. Beat at high speed until frosting is smooth and fluffy.
- Spoon into cake cups and then cover cake layers with more frosting. Be sure to go all the way to the edges.

Ganache Ingredients

- 1 cup of milk chocolate chips
- ½ to 1 cup heavy cream

Directions

- In a double boiler, melt milk chocolate chips, stirring occasionally.
- Add cream a little at a time, stirring to mix, until consistency is pourable but still thick.
- Let cool just until ganache starts to set. Then stir to liquify again.
- Pour over cake and smooth as necessary.
- Garnish with chopped Reese's Miniatures and roses or whatever you like. Enjoy!