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Recipe Title: Miniature Choco-Berry Volcano Cakes

Recipe Ingredients:

Cake:

- 1 $\frac{2}{3}$ cups of flour
- $\frac{3}{4}$ teaspoon of baking powder
- $\frac{3}{4}$ teaspoon salt
- 1 stick (4oz) of UNSALTED butter, room temperature
- $\frac{1}{2}$ granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup sour cream
- $\frac{1}{2}$ cup of unsweetened cocoa
- Powdered sugar (for dusting)

Streusel:

- $\frac{1}{2}$ cup of light brown sugar
- 1 teaspoon cinnamon
- 1 fresh cranberries

Hot Fudge:

- 1 $\frac{1}{2}$ cups of sugar

- 1 cup unsweetened cocoa powder
- 1 cup half and half
- 1 stick of butter (room temperature)
- 2 teaspoons of vanilla extract
- 1 teaspoon

Glaze:

- 2 cups powdered sugar
- 3 tablespoons milk
- 2 teaspoons vanilla extract

Decoration:

- 2oz scoop of vanilla ice cream
- ¼ cup fresh raspberries and blueberries

Recipe Instructions:

Volcano Cake:

- 1) Preheat oven to 375 degrees.
- 2) Whisk together the flour, baking powder, baking soda, cocoa powder and salt and set aside.
- 3) Cream the butter and sugar until fluffy and beat in the eggs one at a time. Add in the vanilla and blend.
- 4) Add the flour mixture in thirds, alternating with the sour cream.
- 5) For the streusel, stir together the cinnamon and brown sugar. Measure out ⅓ cup of the mixture and mix the remainder with the cranberries.
- 6) Divide the ⅓ cup among the cupcake wells and then use a pastry bag to add thin layers

of the batter, alternating with layer of the blueberry mixture, until each well is about $\frac{2}{3}$ full.

7) Bake for 15-20 minutes or until a toothpick comes out clean when put into the cake.

8) Allow the cakes to cool for 10 minutes before taking them out.

9) Take cakes out and flip them over. Add 2-3 tablespoons of hot fudge to the cake

10) Add 1 tablespoon of the glaze and a dusting of powdered sugar

11) Add a 2oz scoop of ice cream and $\frac{1}{4}$ cup of raspberries and blueberries to the plate

12) Serve and enjoy!

Hot Fudge:

1) In a 2 quart saucepan, combine sugar, cocoa and half and half, stirring with a whisk until completely combined and smooth.

2) Turn heat on stove to medium and stirring occasionally, bring to a boil.

3) Stir in butter and continue to boil until sauce thickens, for about 5 minutes.

4) Remove from heat, stir in vanilla and salt