



Name

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Recipe Title

Triple Chocolate Lily Pads

Recipe Ingredients

CAKES:

1 cup all-purpose flour
1 cup granulated sugar
0.5 cup unsweetened cocoa powder
1 teaspoon baking powder
0.5 teaspoon baking soda
A pinch of salt
2 large eggs
6 tablespoons milk
4 tablespoons canola oil
1 teaspoon pure vanilla extract
0.5 cup hot water OR hot coffee

DARK CHOCOLATE GANACHE:

0.5 cup finely chopped dark chocolate
3 tablespoons corn syrup
100 milliliters heavy cream
Blue food coloring

WHITE CHOCOLATE FLOWERS:

2 cups white chocolate candy melts
8 raspberries
Food coloring (optional)

Recipe Instructions

This recipe really puts the flower in flour power—a rich chocolate ramekin cake coated in a shiny blue dark chocolate ganache to resemble a pond, all topped with a decadent white chocolate water lily.

For the cakes:

1. Preheat the oven to 350. Line the bottom of your ramekins with parchment and grease them well. Set them aside.
2. Combine the dry ingredients—sugar, flour, cocoa powder, baking powder, baking soda, and salt.
3. Add in the egg, milk, oil, and vanilla extract. Beat for two minutes.
4. Add hot coffee or hot water; mix until just combined. Your batter should be thin. (NOTE: Coffee will not make the cakes taste like coffee; it will just make the chocolate flavor richer).
5. Divide your batter evenly between the eight ramekins.
6. Bake for 20 minutes or until the top puffs back up after touching them and a toothpick inserted into the cakes comes out clean.
7. Transfer the ramekins to a wire rack to cool completely. Set aside.

For the ganache:

1. Heat the heavy cream until very hot—practically almost boiling—and then add in your dark chocolate. Let this sit for a few minutes so that the chocolate has time to melt.
2. Stir until the mixture becomes homogenous.
3. Add the corn syrup and blue food coloring and stir until well incorporated and smooth. Add food coloring until you reach your desired shade of dark blue.
4. Fill a larger bowl with cold water. Set your bowl of ganache inside of this bowl to allow it to cool to room temperature.
5. Once your ganache has cooled, remove your cakes from the ramekins. Pour the ganache over the cakes to coat them. Set aside.

For the water lily:

1. Use a double boiler to melt your white chocolate candy melts. You can add food coloring at this step if you desire.
2. There are two methods for creating the water lily petals: you can pipe the chocolate onto parchment paper in your desired shape, which is a bit more advanced, or you can use the spoon method. With the spoon method, you cut plastic spoons into points to resemble the shape of petals. You then brush the white chocolate onto the plastic spoon, making sure it does not coat the edge. The number of petals depends on the size of your flowers and the number of mini cakes you are baking. There should still be melted white chocolate left over.
3. Once you have created your petals using either the piping method or the spoon method, place them in the fridge to harden. If you used the spoon method, you will need to gently peel the chocolate from the spoons after they harden.
4. Using a piping bag or spoon, create a small yet thick circle of white chocolate on parchment paper. You can start sticking your first layer of petals to the white chocolate. Once you have your first layer done, you may need to add another small circle on top. Continue until you complete all the layers (I usually only create three or four layers).
5. For each flower, place a raspberry in the center. I like to coat the raspberry in white chocolate before doing so.
6. If you desire, you can use food coloring to "paint" on the water lilies and the raspberry instead of adding it into the original mixture.
7. Once your water lilies have hardened completely, remove them from the parchment paper and gently press them on the tops of the cakes, enough so they still to the ganache.