



Valentines Chocolate Truffle Cakes

by Chef Norbert Bomm



Ingredients

For the Chocolate Cake

- ☐ 1 cup unbleached all-purpose flour
- ☐ 1 cup sugar
- ☐ 2/3 cup unsweetened cocoa powder
- ☐ 1 1/2 teaspoons baking powder
- ☐ 1/4 teaspoon baking soda
- ☐ 1/4 teaspoon salt
- ☐ 1/2 cup unsweetened applesauce
- ☐ 2 eggs
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup coffee or nonfat milk (coffee will create a rich Mocha flavor, using milk will be chocolate flavor)

Chocolate Frosting

- ☐ 3 Tablespoons melted butter
- ☐ 3 Tablespoons Neufchatel cream cheese
- ☐ 1 1/3 cups powdered sugar
- ☐ 3 Tablespoons cocoa powder, sifted
- ☐ 2 teaspoons nonfat milk

Chocolate Truffles

- ☐ 6 chocolate cupcakes, from above cooled
- ☐ 3 Tablespoons part-skim ricotta cheese, or nonfat vanilla yogurt

Coatings

- ☐ Unsweetened cocoa powder
- ☐ Finely chopped nuts, walnuts, pecans, pistachios or toasted coconut

Directions

For the Chocolate Cake: Preheat the oven to 350F (175C). Spray 18 muffin tin openings with cooking spray and dust with additional cocoa powder and set aside.

In a large bowl, combine the flour, sugar, cocoa, baking powder, baking soda and salt, set aside. In another bowl combine the applesauce, eggs, vanilla and coffee. Mix the wet ingredients into the dry ingredients. Divide among the prepared muffin tins. Bake for 15-18 minutes or until a toothpick inserted in the middle of the cake comes out clean.

For the Chocolate Frosting: In mixing bowl, cream together the butter and cream cheese until smooth. Add powdered sugar one cup at a time. Add the cocoa powder. Stir in the milk and mix well. Beat at high speed for about 30 sec.

For the Chocolate Truffles: Cut 6 cooled cupcakes into small cubes and place in a mixing bowl. Add the ricotta cheese to bowl, using an electric mixer mix until a smooth consistency. Portion into 1/2-ounce balls and roll in cocoa powder or finely chopped nuts or toasted coconut. (You have extra for serving with the cupcakes)

Place the frosting in pastry bag filled with circle tip. Pipe frosting around top of each cupcake and top with 1 truffle each.