

Chocolate Royale Mini Cakes with Ganache and Whipped Cream Filling

from cocoa and dark chocolate



OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Chocolate Cakes:

- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup granulated sugar
- ¾ cup unsweetened cocoa powder
- 2 large eggs
- 1 cup buttermilk
- ½ cup unsalted butter, melted
- 1 teaspoon vanilla extract
- ½ cup boiling water

For the Chocolate Ganache:

- 1 cup heavy cream
- 8 oz dark chocolate, chopped
- 2 tablespoons unsalted butter

For the Whipped Cream Filling:

- 2 tablespoons powdered sugar

DIRECTIONS

1. Preheat the Oven: Preheat oven to 350°F (175°C).
2. Grease and flour a mini cake pan or line with parchment.
3. Make the Cake Batter: In a large bowl, whisk flour, baking powder, baking soda, salt, sugar, and cocoa powder.
4. In another bowl, mix eggs, buttermilk, melted butter, and vanilla until smooth.
5. Stir wet mixture into dry ingredients until just combined.
6. Add boiling water and mix gently until smooth (batter will be thin).
7. Bake the Cakes: Fill each mini cake mold about 2/3 full with batter.
8. Bake for 18-20 minutes or until a toothpick inserted comes out clean.
9. Let cakes cool in the pan before transferring to a wire rack.
10. Make the Ganache: Heat cream in a saucepan over medium heat until just simmering.
11. Pour over chopped chocolate and let sit for 1-2 minutes.
12. Stir until smooth, then whisk in butter. Let cool slightly to thicken.
13. Make the Whipped Cream: In a chilled bowl, beat heavy cream with powdered sugar and vanilla until stiff peaks form.
14. Assemble the Mini Cakes: Slice each mini cake in half horizontally.
15. Spread whipped cream on the bottom half, then replace

the top layer.

16. Spoon chocolate ganache over the top, letting it drip down the sides.

SWAPS & NOTES

& Swaps Buttermilk : Gives the cake its tender crumb.
Sub with milk + 1 tablespoon vinegar or lemon juice if needed.

Cocoa Powder : Use natural or Dutch-processed; either works well in this recipe.

Chocolate : Go for semi-sweet or dark chocolate depending on your sweetness preference.

TIPS FOR SUCCESS

Chill your mixing bowl before whipping cream for the best texture.

Let ganache cool for 5-10 minutes before pouring to avoid melting the whipped cream.

Use a serrated knife for cleanly slicing each mini cake.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chocolate-royale-mini-cakes-with-ganache-and-whipped-cream-filling/>