

CHOCOLATE HEART MINI CAKES

ORGANIZE INGREDIENTS AND UTENSILS

Ingredients:

- 1 dense plain store-bought cake, such as a pound cake or a bundt cake
- 1 jar of strawberry jam
- 8 oz of semi-sweet baking chocolate, for melting
- $\frac{3}{4}$ cup whipping cream (35%)
- heart-shaped sprinkles

Utensils:

- 1 baking cooling rack
- 1 baking sheet
- 1 heart-shaped cookie cutter



INSTRUCTIONS:

1. An adult should cut the cake into thin even slices. About 1/3" thick. You will sandwich the slices later, so don't make them too thick. If you are using a bundt cake, don't cut around it going in a circle, or you won't be able to get even slices. Cut straight across.
2. Once the slices are ready, cut heart shapes using a cookie cutter.
3. Spread strawberry jam on half of the hearts. Then sandwich them with the rest of the heart shapes.
4. Set your mini heart cakes on a baking cooling rack, and start making your chocolate ganache. The cooling rack should be placed on top of a baking sheet lined with wax paper, to catch the chocolate drips.
5. An adult should heat the whipping cream, just until it starts coming to a simmer.
6. Put the chocolate in a medium-sized bowl, and pour the hot cream over it. Let it sit for 5 minutes.
7. Stir the chocolate with a whisk until it is well mixed, and smooth.
8. Using a small bowl your child can work with, pour chocolate evenly over each cake. You can use a small ladle. The chocolate that drips on the wax paper can be reused.
9. Use sprinkles to decorate the cakes before the chocolate sets.

Chocolate Cartoon:

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