



Mini Chocolate Cloud Cakes with Nutella®

Dessert | Dessert | All year round

Yields: 6 – 3” Cloud Cakes

INGREDIENTS

For Cloud Cake:

- 1 cup cake flour
- 2 tbsp dark, unsweetened cocoa powder
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ tsp salt
- 9 ea. egg whites
- $\frac{3}{4}$ cup sugar
- 1 tsp cream of tartar

For Topping:

- 1 cup heavy cream, chilled
- 2 tbsp powdered sugar
- 6 oz. Nutella®

Method Cake:

Preheat the oven to 325 degrees F. Spray 6 –3” mini cake pans with food release

spray. Combine the flour, cocoa powder, sugar, and salt in a large bowl. In a mixer, add the egg whites, sugar and cream of tartar, and whip on medium-high speed to a soft peak. Reduce the mixer speed to low, and slowly add the flour mixture until just combined. Fill the cake pans to the top with a large spoon, scoop the batter into the pan in a random manner. Bake for approximately 20 to 25 minutes, or until a toothpick inserted into the middle comes out clean. Place pans on a cooling rack to cool completely.

Method Topping:

In another mixer, combine the heavy cream with powdered sugar and whip until soft peaks form. Cut a slit in the top of the cake and fill with Nutella[®]. With a small spatula, decorate the cloud cakes with whipped cream. Lightly dust with powdered sugar and serve.
