
Mini Mocha Lava Cake with Kona Coffee Whip Cream

Total time: 2 hrs 20 min Yield: 24 Servings

Ingredients

1 cup all-purpose flour
1/2 cup unsweetened cocoa powder
1 1/2 tsp baking powder
5 tsp 100% Kona Coffee grounds (finely ground)
1 cup salted butter (2 sticks, melted)
1/2 cup sugar
1/2 cup golden brown sugar
4 large eggs
1 1/2 tsp vanilla extract
1 cup semi-sweet chocolate chips
1 cup chilled whipping cream
3 Tbsp powder sugar
2 Tbsp 100% Kona Coffee (brewed, cooled)
caramel and extra chocolate chips (optional, for topping)

Prep Time: 1 hr 50 min Cooking Time: 30 min Total Time: 2 hrs 20 min

Instructions

To prepare the cake start by sifting flour, cocoa powder, baking powder, and Kona Coffee grounds into medium bowl. Place butter and sugars into mixing bowl with paddle attachment and mix until well blended. Mix in eggs 1 at a time, then add vanilla. Divide batter among the mini cupcake tray equally filling each about 1/2 way full. Top each with about 1 teaspoonful of chocolate chips. Gently press into batter. Cover and refrigerate tins for at least a half hour in the fridge or until firm. Bake at 350°F for 25-30 minutes. Cool for at least 5 minutes before topping.

To prepare the whip cream, combine cream, powder sugar, and brewed 100% Kona Coffee into large mixing bowl with whisk attachment and whisk until peaks form. Chill for at least 1 hour. Place cream into piping bag. Pipe cream onto cakes. Top with caramel and chocolate chips if desired.

Source:

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