
Mini Bundt Cakes with Berries

Description

This gorgeous dessert looks stunning and has the healthy addition of fresh berries on top! You'll need individual mini bundt molds or a pan that has multiple mini cake molds but in a pinch – you can use a muffin pan with extra large size portions. You can also play around and use an assortment of berries.

Total time: 40 min Yield: 6 to 12 servings

Ingredients

1 box of chocolate cake mix
cooking spray
1 box of chocolate pudding mix (3.9 oz.)
2 cup mixed berries (raspberries, strawberries, blueberries)
fresh mint (for garnish)

Prep Time: 10 min Cooking Time: 30 min Total Time: 40 min

Instructions

Preheat oven to 350 ° F. Make the cake batter and prepare your bundt pans with cooking spray (if you are using muffin tins instead, you may need to use cupcake papers). Fill each portion $\frac{3}{4}$ full and bake according to package directions. Remove from the oven and set aside to cool.

Make the pudding according to package directions and refrigerate to help set the pudding. Using a serrated knife (I use a steak knife!) gently cut out the middle of the cake, leaving the bottom intact. Repeat until all your cakes have a nice well to fill with pudding. Next, fill each cake with pudding and then decorate with the berries and top with a decorative snip of fresh mint.

Recipe brought to you by:

Chef Michi Holland