

Chocolate plum ganache cakes

(serves 12)



★ ★ ★ ★ ★
Ratings: 3.5 / 5 FROM 2

5

viva
24/8/2011

- Amanda Laird

[make a comment](#)

Cake

125 g	Butter, (softened)
½ cup	Brown sugar
1½ cups	Self raising flour
3	Eggs
3 Tbsp	Cocoa powder, (dutch)
12	Black Doris plums, (tinned, stones removed, drained and syrup reserved)

Ganache

¾ cup	Cream
300 g	Dark chocolate

Directions

1. To make the cakes; preheat the oven to 180C. Grease tins or use baking papers. Cream the butter and brown sugar until pale.
2. Add the eggs one at a time then fold in the flour, cocoa and cup of plum juice. Spoon into the moulds and bake for about 20 minutes or until the tops spring back when lightly touched.
3. To make the ganache; put the chocolate and the cream into a small bowl over a saucepan of

simmering water. When hot, stir until combined and smooth. Remove from the heat and let cool then spoon on top of the cakes. Top each cake with halved plums and serve with cream.