

Chocolate Mini Cakes with Peanut Butter Fluff Frosting and Toffee Pretzel Crumble

Chocolate Cake

Ingredients

- $\frac{2}{3}$ cup of butter
- 1 and $\frac{2}{3}$ cup of sugar
- 3 eggs
- 2 cups of flour
- $\frac{2}{3}$ cup of baking cocoa
- 1 and $\frac{1}{4}$ teaspoon of baking soda
- 1 tsp of salt
- 1 and $\frac{1}{3}$ cup of milk

Directions

1. Preheat oven to 350 degrees
2. In a mixer, combine butter and sugar on medium speed until mixture is smooth
3. On low, beat in eggs one at a time until evenly mixed with butter and sugar
4. In a separate bowl, sift flour, cocoa baking soda and salt
5. On low, slowly alternate mixing in dry ingredients with milk. Blend until smooth
6. Evenly distributed mixture into 2 12 x 18 inch baking sheets
7. Bake for 30 minutes or until toothpick comes out clean

Buttercream Frosting

Ingredients

- 3 and $\frac{3}{4}$ cup of powdered sugar
- 1 stick of butter
- 4 tbsp of milk
- 1 tsp of vanilla extract

Directions

1. Combine all 4 ingredients on low speed until evenly mixed
2. Turn speed to medium and mix for 2 minutes or until creamy

Peanut Butter Fluff

Ingredients

- 2 jars of Fluff
- 1 cup of peanut butter

Directions

1. Empty 2 jars of Fluff into a bowl
2. Slowly add in peanut butter and stir until peanut butter is evenly distributed

Toffee Pretzels

Ingredients

2 cups of pretzel sticks
½ cup of sugar
½ cup of butter
½ teaspoon of salt
½ teaspoon of vanilla
1 tbsp of water

Directions

1. Roughly chop 2 cups of pretzel sticks and place on a sheet parchment paper
2. Combine sugar, butter, salt, and water in a saucepan over medium heat
3. Bring mixture to boil, stirring constantly
4. When mixture reaches 300 degrees, remove from stove and add vanilla
5. Pour mixture over pretzels and let harden in fridge
6. Once completely cool, break apart toffee into ½ inch pieces

Assembly

1. Use a 3 inch diameter cookie cutter to cut out 12 circles in each sheet cake (24 circles).
2. Pipe buttercream onto 8 of the 24 mini cakes
3. Pipe peanut butter fluff onto frosting
4. Add the second layer of cake and repeat steps 2 and 3
5. Add third layer of cake and repeat steps 2 and 3
6. Top cake with toffee pretzel crumble

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