

03/20/10 - Passover Individual Chocolate Brownie Cakes

These little cakes are easy to make, delightfully chocolate, dense, and fudgy. I baked them in muffin tins with individual paper liners. Serve them with a little whipped topping, some berries, and a bit of raspberry puree.

9 ounces bittersweet chocolate (62%), roughly chopped

1 cup plus 2 tablespoons unsalted butter (2 sticks $\frac{1}{4}$ sticks), use margarine for parve brownies

1 and $\frac{1}{4}$ cup sugar plus 1 teaspoon

4 extra large eggs

3 tablespoons matzo cake meal

This recipe makes about 18 cakes. Place paper liners in two 12 count muffin tins. I made the recipe twice and used 3 muffin tins for a total of 36. Place a large bowl over a sauce pan with simmering water about 1 inch deep. Make sure bottom of bowl is not touching water. Place chopped chocolate and butter in bowl. When all is melted, remove bowl from sauce pan taking care not burn yourself or let any water droplets get in bowl. Stir to combine butter and chocolate until smooth. Measure sugar and cake meal together in a small bowl. Stir sugar and cake meal into melted chocolate. Whisk in eggs one at a time. The batter will become shiny and viscous pulling away from side of bowl as you whisk. Let chocolate batter rest for 30 minutes





Ladle chocolate batter by $\frac{1}{4}$ cup measure fulls into cupcake liners in prepared pans. Bake for 25-30 minutes. Let cool a bit and remove from pans. You can serve them a bit warm and they keep well.

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