

Little Chocolate Heart Cakes

Personalised little cakes

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INGREDIENTS

(makes 6 little heart cakes)

- 100g (about ½ cup) soft butter
- 200g (1 cup) brown sugar
- 3 eggs
- 160g (1 ¼ cup) all-purpose flour
- 50g (½ cup) cocoa unsweetened
- 1 tsp baking powder
- ½ tsp baking soda
- 150ml (5/8 cup) kefir/buttermilk/milk
- 1 tsp vanilla paste/extract

- 350g (1 ½ cup) natural flavoured cream cheese
- 100g (about 1 cup) powder sugar
- 1 tsp vanilla paste/extract
- a little pink food colour (optional)
- 200-300g (about 2-3 cups) raspberries, strawberries, blueberries
- some fresh mint (optional)



DIRECTIONS

1. To make the cake layers, beat the soft butter with the sugar in a standing mixer for 5 minutes (or with a hand mixer about 7 minutes) or until pale and fluffy. Add eggs one at a time and beat for about half a minute in between additions.
2. Sift flour, cocoa, baking powder and baking soda in a separate bowl. Add vanilla to kefir.
3. Add dry ingredients to the butter and sugar mix in three additions alternating with kefir. End with dry ingredients.
4. Transfer the batter into a buttered 20cm x 35cm (8 inch x 13 inch) cake tin and bake the cake in 175°C (347°F) in the middle shelf of the oven for about 20-30 minutes. Remove from the oven, allow to cool for about 10 minutes before removing the cake from the cake tin and then cooling completely on a cooling rack. Allow to cool completely before proceeding with making the cakes. I would suggest to cool the cake, wrap it in some cling film and chill in the fridge over night before using. This will allow the sponge to absorb more flavour and also make it a little hard (for the time it is cold) which makes it easier to stack and decorate.
5. To make the frosting, beat the cold cream cheese, powder sugar and vanilla with a hand mixer until smooth. Then add a little food colour and beat again just until combined. Fill the frosting into a piping bag with a piping tip.

6. Cut pieces from the cake with a heart cookie cutter, with a round cutter or a glass or just divide the cake evenly with a knife making square cakes. Each cake should have two cake layers. Pipe around the edge of the first layer and fill the middle with berries of your choice. Add the second layer on top and pipe to cover the whole second layer. Decorate with berries and mint. See recipe photo for decoration suggestion.
7. Enjoy!

TIP. You can make each little cake different to fit the taste of each guest. You can also use jam, nutella or anything that you can think of that would taste great in these little cakes to use as a filling.