



## Haigh's Chocolate Blueberry Cakes

**Preparation time:** 1 hour 30 mins | **Cooking time:** 15 mins | **Serves:** 6

### Cakes

**120g Haigh's Dark Chocolate Couverture**  
**80g Haigh's Dessert Chocolate Block**

150g unsalted butter  
3/4 cup caster sugar  
6 egg yolks  
6 egg whites  
1/2 cup self raising flour  
1/2 cup cocoa powder

1 teaspoon baking powder  
1 1/2 cups almond meal  
400g blueberries

### Chocolate ganache icing

80ml cream  
**80g Haigh's Dessert Chocolate Block**

### Chocolate wrap

**120g Haigh's Dark Chocolate Couverture**

Heat the oven to 180°C.

Grease a 6 cup Texas muffin pan.

Melt the butter, sugar and chocolate in a saucepan on low and stir until sugar is dissolved.

Whisk in the egg yolks one at a time to cooled chocolate mixture.

Mix flour, cocoa powder and baking powder into a bowl together and fold through chocolate mixture, followed by almond meal.

Beat the egg whites until stiff peaks form and fold this through the batter a third at a time.

Spoon the mixture evenly between each of the muffin cups and bake for 15 minutes or until firm to touch.

Allow the cakes to rest for 10 minutes before removing them from the pan.

Place broken up pieces of chocolate in heat proof bowl.

Heat cream in a saucepan until almost boiling and pour over chocolate pieces. Stir until chocolate is melted.



When the cake and ganache are cool, spread a thin layer of ganache on top of the cake keeping the sides free ready for the chocolate wrap.

Measure the total height and circumference of your cakes. Use this information to cut six rectangles of baking paper a centimetre larger overall than your cakes' measurements. Lay each piece on a larger piece of clean baking paper or foil.

Melt the chocolate in a microwave on low in a glass bowl. Pour enough melted chocolate onto each baking paper rectangle and cover thinly. Leave to cool until the chocolate is still flexible.

Lift each of the cake sized pieces of paper with the melted chocolate and carefully wrap around each of the cakes while applying a light pressure to the paper to help it attach to the cake.

Leave to cool and set solid. Carefully remove the baking paper by gently peeling it back. Decorate the top of each cake with fresh blueberries or raspberries, dust with icing sugar and serve.

For more recipes: visit [haighschocolates.com.au/recipes](http://haighschocolates.com.au/recipes)

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