



Zebra Mini Bundts

Featuring: Ghirardelli® Ultimate Chocolate Cake Mix 732-6120

Yield: 20 mini bundt cakes.

INGREDIENTS

Cake:

3 1/2 lb (1 pouch) **Ghirardelli® Ultimate Chocolate Cake Mix 732-6120**

18 fl oz (2 1/4 cups) water

12 oz (6) eggs

6 fl oz (3/4 cup) vegetable oil

White Ganache:

18 oz (3 cups) **Ghirardelli Classic Vanilla White Chips 64104**

12 fl oz (1 1/2 cups) heavy cream

Chocolate Ganache:

6 oz (1 cup) **Ghirardelli Semi-Sweet Chips 63116**

4 fl oz (1/2 cup) heavy cream

METHOD

Cake:

Place cake mix, water, eggs and oil in mixer bowl. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30 seconds. Using #8 scoop, scale batter into 20, well-greased mini bundt pans (4 1/2 oz batter each pan). For standard oven, bake at 350°F 25-30 minutes; for convection oven, bake at 300°F 22-26 minutes. Let cool 10 minutes, then remove from pan and cool completely.

White Ganache:

Place white chips in medium bowl. Heat 12 fl oz (1 1/2 cups) cream in heavy saucepan over low heat until low boil. Pour cream over white chips. Stir until chips are melted and mixture is smooth. Set aside.

Chocolate Ganache:

Place chocolate chips in medium bowl. Heat 4 fl oz (1/2 cup) cream in heavy saucepan over low heat until low boil. Pour cream over chocolate chips. Stir until chocolate is melted and mixture is smooth.

To Assemble:

Spoon white ganache over mini bundt cakes and let drizzle down side. Pipe chocolate ganache over white ganache.