

CHOCOLATE HEART CAKIE

for Ingebretsen's Heart-Shaped Springform Pan



Brownie mix makes this an extremely simple recipe. Most of the time involved is baking and cooling. Simple, rich and delicious, it's a perfect Valentines Day heart-shaped treat for two. Makes 2 generous servings

Preheat oven to 350.

Generously coat the springform pan in Baker's Joy Cake Pan Spray. Put $\frac{3}{4}$ cup of brownie batter in the springform pan. Coat an 8"x8" pan also and add the remaining batter. Put both pans in the oven.

The brownies in the 8"x8" pan will bake in about 15 minutes. Begin checking on them after 10 minutes. The brownie batter in the springform pan will bake for 50 - 60 minutes. Check at 50 minutes. Remove from the oven when you insert a toothpick in the middle and no batter sticks to it, but there is a little color on the toothpick because it's not completely set.

Set the springform pan on a wire rack to cool. The cake will continue to bake for a few minutes. Don't panic if the cake has a dome in the middle. This is a brownie mix. It's malleable. Take a clean hand and gently but firmly press the dome back down into the pan. No one will be the wiser.

You can remove the cake from the springform pan once the metal pan is cool to the touch and the cake is still slightly warm. The cake is rich, delicious, and rustic at this point. You can top it with raspberries, strawberries, or ice cream and serve it as is. If you want to be a bit fancier, make the following ganache to pour over it. Cool cake completely first.

Ganache

$\frac{1}{2}$ cup chocolate chips

$\frac{1}{2}$ cup heavy whipping cream

1 tsp. l.c. finn's coffee or cardamom extract

Combine the ingredients in a microwave-safe bowl that has room for you to stir. Microwave for 1 minute. Stir the ingredients several times. Return the bowl to the microwave and cook for another minute. Repeat cooking and stirring until the ingredients go from a milky color to a rich chocolate color.

Pour the ganache over the cooled cake and let it set. Garnish with heart candies, berries, or – hey, it's Valentine's, try rose petals. The ganache seals the cake and keeps it moist. You can make this a day ahead of time, store at room temperature, and serve the next day.

The Heart-Shaped Springform Pan, Baker's Joy Spray & l.c. Finn's extract are available at Ingebretsens.com

