



THINK SMALL  
**TIP 5**

These batters are goofproof, so feel free to experiment with spices or extracts for other flavor combos.

## Chocolate espresso cakes

MAKES 12 | 1 1/4 HOURS

For this recipe, we used 3/4-cup paper baking molds for panetone (by Novacart; \$0.25 each; [surlatable.com](http://surlatable.com)).

1 1/2 cups sugar  
1 cup buttermilk  
1/2 cup brewed coffee, cooled  
3/4 cup vegetable oil  
2 large eggs, at room temperature  
1/2 tsp. salt  
1 tsp. vanilla extract  
2 cups flour  
About 1/2 cup unsweetened cocoa powder  
1/4 cup espresso powder  
2 tsp. baking soda  
1 tsp. baking powder  
6 oz. semisweet chocolate chunks  
4 oz. bittersweet chocolate, chopped  
1/2 cup whipping cream  
Coffee beans for garnish

- 1. Preheat** oven to 350°. In a bowl with a mixer, beat sugar, buttermilk, coffee, oil, eggs, salt, and vanilla on medium speed until well blended.
- 2. Whisk** together flour, 1/2 cup cocoa powder, espresso powder, baking soda, and baking powder in a bowl to blend. Gradually add to wet mixture; beat on medium speed until smooth, scraping down sides as necessary. Stir in semisweet chocolate chunks.
- 3. Set** baking molds on a rimmed baking pan and fill each about two-thirds full. Bake until a toothpick inserted in centers (avoid chocolate chunks) comes out clean, about 27 minutes. Cool cakes completely on a rack.
- 4. Melt** bittersweet chocolate with cream in a small saucepan over very low heat and stir with a rubber spatula until smooth

and blended. Remove from heat and let cool until thick but still spreadable, about 40 minutes. Spread on cakes. Top each cake with a few coffee beans and dust with cocoa. Let frosting firm up completely before serving, at least 30 minutes.

**PER CAKE** 480 CAL., 50% (241 CAL.) FROM FAT; 6.2 G PROTEIN; 27 G FAT (8.6 G SAT.); 59 G CARBO (2.8 G FIBER); 385 MG SODIUM; 50 MG CHOL.

## Limoncello pine nut upside down cakes

MAKES 12 | ABOUT 1 1/4 HOURS

You'll need 12 ramekins (6-oz. capacity).

Cooking-oil spray  
1/2 cup packed light brown sugar  
1 cup plus 6 tbsp. granulated sugar, divided  
12 thin lemon slices (from about 1 1/2 lemons), seeded  
6 tbsp. extra-virgin olive oil  
Zest of 1 lemon  
2 tbsp. lemon juice  
1/2 tsp. vanilla extract  
1/4 tsp. salt  
2 eggs, at room temperature  
1/4 cup limoncello (lemon liqueur)  
1 1/4 cups flour  
1/4 cup cornmeal  
1 tsp. baking powder  
1/2 tsp. baking soda  
6 tbsp. toasted pine nuts

- 1. Preheat** oven to 350°. Spray ramekins with cooking spray. Cut 12 parchment paper circles to fit ramekins; set 1 in each.
- 2. Bring** brown sugar, 1/2 cup granulated sugar, and 1 cup water to a simmer in a large

frying pan and cook until reduced slightly and sugar has dissolved, about 5 minutes. Turn off heat and submerge lemon slices in syrup. Let sit, turning occasionally, until rind and pith have begun to turn translucent, 20 to 30 minutes.

- 3. Beat** oil, lemon zest and juice, vanilla, salt, eggs, remaining sugar, and limoncello in a bowl with a mixer on medium speed until well blended.
- 4. Whisk** together flour, cornmeal, baking powder, and baking soda in a medium bowl. Gradually add to wet mixture and beat on medium speed until just blended. Stir in pine nuts.
- 5. Pour** 1 tbsp. syrup from lemon slices into each ramekin. Using tongs, remove lemon slices from syrup and put one in each ramekin; reserve remaining syrup. Evenly divide batter among ramekins and set on a rimmed baking pan.
- 6. Bake** until a toothpick inserted in centers comes out clean, about 25 minutes. Let cool on a rack 10 minutes, then run a small, thin knife or spatula between cakes and ramekin edges and invert cakes onto plates or a platter. Remove parchment from cakes and brush with more syrup if you like.

**PER CAKE** 294 CAL., 22% (65 CAL.) FROM FAT; 3.3 G PROTEIN; 11 G FAT (3.5 G SAT.); 48 G CARBO (0.9 G FIBER); 157 MG SODIUM; 35 MG CHOL. ■

