



## Chocolate espresso cakes

MAKES 12 | 1 3/4 HOURS

For this recipe, we used 3/4-cup paper baking molds for panettone (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.

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., 32% (95 CAL.) FROM FAT; 3.3 G PROTEIN; 11 G FAT (1.5 G SAT.); 48 G CARBO (0.9 G FIBER); 157 MG SODIUM; 35 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

