



# Mini Turtle Cakes

Makes: 2-4 servings  
Total Time: 25 minutes

## Chocolate Cake:

- 1 egg yolk
- 1/4 cup vegetable oil
- 1/4 cup sour cream or plain full-fat Greek yogurt
- 1/3 cup granulated sugar
- 1/2 cup flour
- 2 tbsp cocoa
- 1/4 tsp salt
- 1 tsp baking soda
- 2-3 tbsp strong hot coffee

## Chocolate Frosting:

- 2 tbsp milk
- 1/4 cup sugar
- 2 tbsp unsalted butter
- 1/2 cup chocolate chips
- 1 tbsp coffee

## Toppings:

- 1/4 cup caramel sauce (homemade Salted Caramel Sauce or store-bought)
- 1/2 cup toasted or candied pecan pieces (recipe for Easy Candied Pecans), some chopped and some left whole

Preheat the oven to 350°F. Generously grease four 8-ounce ramekins with cooking spray.

Whisk all the cake ingredients in a large bowl to combine into a batter. Divide batter between the ramekins and spread into the dishes so it covers the bottom. Bake for 15-20 minutes. Let cool for 10 minutes. Remove the cakes gently from the ramekins and allow to cool for at least 20 minutes before adding frosting.

### Chocolate Frosting:

In a small saucepan, bring the milk, sugar, and butter to a boil. After 15-20 seconds of boiling, remove from heat and melt in chocolate chips. Whisk until smooth. Add coffee to thin slightly, whisking to get it smooth and shiny. Allow to cool for a few minutes so the frosting isn't quite so runny.

Layer one cake, frosting (see Chef's Note), pecans, caramel, and repeat until you have your nice decadent, over-the-top 2-layer cake. Do the same for the second mini turtle cake. Eat the cake while warm or store in the fridge for a day or two.

### Chef's Notes:

Spoon a bit of frosting into the center of each cake and gradually work it out to the edge to get a waterfall effect.

Chop up the pecans that go in the middle layer for a more textured crunchy bite, and then use the whole pecans in a circular pattern on top.

*Recipe inspired by Pinch of Yum*