

## Betty's Individual Heart-Shaped Cakes--for Valentine's Day!



Uploaded on Feb 7, 2012

In this video, Betty demonstrates how to make an Individual Heart-Shaped Cake for Valentine's Day. You may use Red Currant Chocolate Ganache Frosting (the previous upload in bettyskitchen) to ice the cake, or any chocolate icing will may be used.

Ingredients (for 2 cakes):

one 4-pack of pre-baked shortcakes (I used Hostess shortcakes, which are often used to make a quick individual strawberry shortcakes. You may use any small round sweet cake.)<

4 tablespoons red currant jelly

Red Currant Ganache Frosting (from bettyskitchen) or any dark chocolate frosting, such as a pre-made canned chocolate icing

red cinnamon candies, for garnish

Remove the shortcakes from the packaging and place on a tray lined with parchment or waxed paper. Freeze for at least 4 hours or overnight (for easy handling and cutting). Prepare a heart template by drawing a heart on clean cardboard, just the size to fit perfectly on one of the shortcakes. (I was lucky enough to have a heart-shaped cookie cutter of the right size, but a cardboard heart template is easy to make and will work perfectly. When ready to prepare cakes, fill each of the indentations in the 4 shortcakes with about 1 tablespoon red currant jelly. In pairs, invert one shortcake over the top of another, allowing the jelly-filled centers to meet. Place your heart template or cookie cutter on top of the double shortcake. Use a serrated knife, held vertically, to cut around the heart template. If the shortcake is still frozen, it is very easy to cut smoothly. Pull the cut off pieces away from the heart cake. Some jelly may ooze from the center; just clean up the heart, removing crumbs and excess jelly. Pour Red Currant Chocolate Ganache Frosting over the top of the cake and let it stream down the sides or, use a cake spreader to spread thicker frosting on the top and sides of the heart-shaped cake. While the frosting is still moist, place red cinnamon candies in the shape of a heart on top of the frosted cake. Refrigerate until ready to serve. The ganache frosting will set up in the refrigerator, and you may want to let it come to room temperature before serving. This recipe makes one easy and delicious cake for you—and one for your sweetheart! Happy Valentine's Day!!! --Betty