



# Chocolate Hearts

These little French-style chocolate heart cakes make a delightful alternative to chocolate or chocolate truffles. I used an old-fashioned crimping technique for the border design on the monogram heart, which gives this classic design a touch of 'retro revival'.

## Ingredients

*For 24 small cakes*

- 24 small cakes made using 1/2 recipe quantities of rich dark chocolate sponge, baked in miniature heart-shaped baking tins (about 5cm/2 inches across)
- 2 tablespoon sieved apricot jam
- Icing sugar for dusting
- 1kg dark brown chocolate-flavoured Sugar paste
- Edible glue or alcohol
- Small amount of royal icing
- Pink food colour
- 200g white sugar paste
- Pink edible lustre

## Equipment

- Small kitchen knife
- Small saucepan
- Pastry brush
- Rolling pin
- 5mm (1/4-inch) marzipan spacers
- Serrated crimping tool
- Small rolling pin with a lined surface
- Paper piping bags
- Pair of scissors
- Small heart cutter
- Fine artist's brush

## Instructions

- 1.** Level the top of the heart sponges by trimming off the top crust with a kitchen knife. Gently heat up the apricot jam and thinly brush it all over the little sponges.
- 2.** On a smooth surface dusted with icing sugar, roll out the chocolate sugar paste between the marzipan spacers to a piece large enough to cover the top and sides of the cakes. Lay it over them and carefully push it down the sides. Trim the excess paste off using a kitchen knife.

### For The Monogram Heart Cakes

- 3.** Roll a small amount of chocolate paste to a sausage long enough to cover the circumference of the heart. Brush the base of each cake thinly with edible glue or alcohol and lay the sausage around the sides.
- 4.** Gently push the crimper all around the base, creating a continuous patterned border.



**5.** Mix a small amount of royal icing with pink food colour and a bit of water to produce soft-peak consistency see page 137 (Romantic Cakes) and put it into a piping bag. Pipe the monogram on top of each cake.

### For The Dotted Heart Cakes

**6.** Mix the white sugar paste with a small amount of pink food colour and roll it out on the plastic board dusted with icing sugar to a strip long enough to cover the base of each heart. Roll once over that with the lined rolling pin to give it a lined pattern, then cut it into a long strip about 1cm ( 1/2 inch) wide.

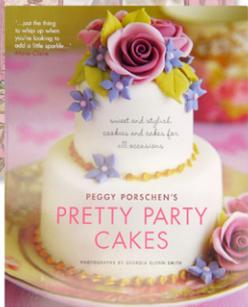
**7.** Brush a thin strip around the base of each cake with edible glue and lay the pink strip around it.

**8.** Pipe little dots of pink royal icing all over the top of the cakes. Let dry.

### For The Hearts On Heart Cakes

**9.** On a plastic board dusted lightly with icing sugar, roll out some pink sugar paste until very thin. Using the heart cutter, cut out little heart shapes and dust them with pink lustre.

**10.** Brush the back of each heart thinly with edible glue and randomly arrange the pink hearts all over the cakes. Let dry.



Author:  
Peggy Porschen

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Photography:  
Georgia Glynn Smith

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