Parsnip-Ginger Ring Cakes with Cocoa Drizzle

6 individual ring cakes, each finished with about 11 g chocolate coating | Active 35 min | Cook 35 min | Total 110 min

Ingredients

- 180 g peeled parsnip, finely grated
- 70 g unsalted butter:10 g for the molds and 60 g melted into batter
- 120 g all-purpose flour
- 100 g fine sugar
- 6 g baking powder
- 2 g ground ginger
- 2 g fine salt
- 100 g beaten egg without shell, about 2 large eggs
- 70 g plain yogurt made with pasteurized milk
- 20 ml milk
- 60 g dark chocolate, chopped
- 5 ml neutral oil for the chocolate

Set out

Oven, Six mini ring molds, nominal 250 ml each and measured usable capacity at least 225 ml, Rimmed tray to support the molds, Fine grater, Digital scales, Two bowls and whisk, Small heatproof chocolate bowl, Food thermometer, Rack, Rigid six-compartment carrier, Pastry brush for the measured mold butter, Small saucepan for the chocolate bowl’s barely simmering water bath

Allergens

Milk, Egg, Wheat. Check labels and substitutions.

Make it

1. Heat the oven to 350°F (180°C). Set the molds on the tray and brush their insides with 10 g of the butter. Melt the remaining 60 g and let it cool slightly. Mix flour, sugar, baking powder, ginger and salt in one bowl.

2. Whisk egg, yogurt, milk and melted butter in the second bowl. Fold the wet ingredients into the dry ones, then fold in all the grated parsnip. Mix only until no dry flour remains; do not taste raw batter.

3. Divide all the batter among six molds, about 110 g each. Each mold should remain no more than two-thirds full; the specified capacities allow headroom. Bake 25-30 minutes, until the cakes spring back and a skewer has no wet batter. The center should be thoroughly baked, about 200°F (93°C), with tender parsnip shreds.

4. Cool in the molds 10 minutes, then release carefully onto a rack and cool another 20 minutes. While they finish cooling, melt the chocolate gently in its small bowl over barely simmering water, then stir in all 5 ml oil. Keep water and steam out of the chocolate.

5. Divide the entire coating among the six cakes, about 11 g each, in a thin drizzle across the rings. Allow about 20 minutes in a cool room for it to firm before packing. Use no loose vegetable shreds or extra toppings as garnish.

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Bring it

Cool and set all six rings completely, then place each in its own compartment or paper collar inside a rigid box. Keep the chocolate away from direct heat and keep the cakes apart from moist relishes. For same-day service these fully baked, unfilled cakes do not need a refrigerated buffet.

Finish at the gathering

Ready to serve. Bring a cake lifter and six small forks; no host oven or frosting station is needed. If stored cold, let the closed box stand briefly before opening to reduce surface condensation.

Make it yours

At a winter birthday, serve the six individual rings instead of cutting a large iced cake. For an all-year garden supper, use the same cakes and measured chocolate finish; their shape provides the decoration.

Ingredient labels

Check dark chocolate for soy, milk and nut processing statements. Baked butter and yogurt supply milk; this is not a dairy-free cake.

A useful detail

Allow 25 minutes to prepare, 30 to bake, 30 to cool, 5 to coat and 20 to set:110 total. The 5-minute chocolate melt overlaps the end of cooling and is included in the 35-minute cook figure. Small molds with less than 225 ml usable capacity are not suitable for this six-piece batch.

Another way

Use 180 g finely grated peeled carrot instead of parsnip; retain the same weights and bake until the crumb is fully cooked.

Replace 2 g ground ginger with 1 g ground cinnamon and 1 g ground cardamom. The chocolate allocation stays the same.

Keep it well

Keep fully cooled, unfilled cakes airtight at cool room temperature for up to 24 hours for best texture. For longer keeping, refrigerate covered for up to 3 days or freeze for up to 1 month for quality; thaw in the closed container. There is no fresh dairy filling or cream frosting in the finished cake.