

Single-Serve Choc Fudge Brownie Cake with Chocolate Ganache

A rich and indulgent single-serving brownie cake, topped with a silky chocolate ganache. Perfect for satisfying your chocolate cravings without the need to share.


25 min

Total time

Medium

Difficulty

420

kcal / serving

Ingredients

- 30g unsalted butter
- 40g granulated sugar
- 1 egg yolk
- 30g all-purpose flour
- 15g cocoa powder
- Pinch of salt
- 15g dark chocolate chips
- For Ganache:
 - 30g dark chocolate
 - 15ml heavy cream

Steps

- 1 Preheat your oven to 180°C (350°F).
- 2 Melt the butter in a microwave-safe bowl and mix in sugar.
- 3 Add the egg yolk and whisk until smooth.
- 4 Sift flour, cocoa powder, and salt into the mixture, then fold gently.
- 5 Stir in chocolate chips.
- 6 Pour batter into a small greased ramekin or oven-safe cup.
- 7 Bake for 12-15 minutes until the edges are set but center is fudgy.
- 8 Meanwhile, heat cream until just boiling, pour over chopped chocolate, and stir until smooth to make ganache.
- 9 Allow brownie to cool slightly, then pour ganache over the top.
- 10 Serve warm and enjoy your decadent treat.