12 Things that You Can Make with a Mini Bundt Pan



Fancy, Fun, Easy-to-Make Little Cakes.

A Prepared Pantry Publication

We've never seen Lou Anne so excited about a pan.

We bought a mini-bundt cake pan and asked Lou Anne to try it out in our test kitchen. She used muffin recipes, cake recipes, donut recipes, and even Jell-O®. Over and over she said, "I love this pan!" She said it baked so evenly and everything slipped out so easily. "I've got to get one of these for myself."

So, we're giving you our favorite recipes.

We hope you hope you love these fancy little cakes as much as we do.

Dennis & Merri Ann Weaver & Company



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What is a Mini Bundt Pan?

If you look closely at the mini bundt cakes, you'll see that they are shaped like mini volcanoes--a fluted little mountain of a cake with a tunnel in the top.

A mini bundt cake pan makes small or petite bundt cakes. Depending on the pan, they may be only half the size of a muffin but they are always shaped like a large bundt cake with a cylindrical hole in the middle and fluted ridges on the exterior. Because of the tunnel in the center, these little petite cakes bake nicely and evenly but in less time than comparably-sized cake.

Mini bundt cake pans should have a nonstick finish and release nicely—a necessary requirement because of the ridged surfaces.

These pans are very versatile. You can make all kinds of cakes, snacks, and desserts. They make elegant, presentable desserts. We have been amazed at what you can make.

Here are some of the things that we have baked in our mini bundt cake pans:

- Brownies
- Flourless chocolate cakes
- Pound cakes
- Cake donuts
- Snack cakes
- Shortcakes
- Little cakes using cake mixes
- Bread puddings
- Pineapple upside-down cakes
- Carrot cakes

Use these little cakes for individual servings. They decorate well with whipped cream and fruit, ice cream, or syrups.

We suspect that you can make some very nice gelatin-based desserts and custards though we haven't tried them.

I've got to have a Mini Bundt Pan!

We won't live without several mini bundt pans. And you don't have to. You can buy them on our site, www.preparedpantry.com.

We have categorized mini bundt pans into three sizes:

- **Petite.** These make petite little desserts, elegant but perfect with whipped cream, ice cream, or fruit.
- **Small.** These make individual desserts also but may be a generous serving with fruit or ice cream.
- **Double.** These are about twice as big as a muffin.

Baking times will vary with different pans. With a half muffin size pan, baking is as short as ten minutes. With a muffin size, allow 30 to 50% more time. With the largest pan, allow up to twice as much time. Check your cakes as they bake either with a toothpick or with a touch.

Most of the recipes in this guide were baked with the smallest pan but can be adapted for a larger pan.

Whether you buy one from us or someone else, make sure that you get one that is nonstick and of heavy material for even heat transfer.

Your pan should be maintenance free. Wash it in hot soapy water. Store your pan upside down so that moisture will not collect in the cavities.

Recommended Pans

Mini Fluted Bundt Cake Pan TN3920

This is a half muffin size pan for making petite little desserts, just right for individual servings with fruit or whipped cream.

It is a 12 cup pan of heavy duty professional construction with a nonstick finish.





Mini Fluted Bundt Cake Pan by Wilton (6 cup) TW2105-445

This is a muffin size pan for making petite little desserts, just right for individual servings.

It is a 12 cup pan of heavy duty professional construction with a nonstick finish.

Each cup is 4 1/8 inches by 2 inches.

Individual Mini Fluted Bundt Cake Pans by Wilton (Set of four) TW2105-1825

These are larger size pans at least twice as large as a muffin. They are perfect for showy little cakes, bread puddings, and custards. Because they are individual pans, they cook more evenly than a single pan and work very well for cooking custards in a water bath.

Each set has four individual pans. Each pan is 4 3/8 inches by 2 inches. They have a nonstick finish and are easy to clean.





Silicone Mini Fluted Bundt Cake Pan by Wilton (4 cup) TW2105-4827

This is a larger size pan, about twice the size of a muffin, for making little desserts, just right for individual servings.

It is a 4 cup pan of quality silicone. One of the advantages of silicone is that your cakes will always pop from the cup.

See all the mini bundt cake pans we sell.

Other equipment that we recommend:

Regardless of the pan you buy, you will want to spray it with nonstick spray or oil and dust it with flour before baking. With all those little crevices, you need spray. <u>See our Mr.</u> <u>Mister oil mister</u> for an economical and healthy way to prepare a pan, especially ones with tight corners.





We can't live without our <u>little silicone spatulas</u>. The thin flexible blades follow contours and bend around corners to loosen almost any cake, bread, or dessert from its pan. Even though these pans are nonstick, you will still want one of these spatulas in your kitchen. They are inexpensive and come in red and blue.

Mini Pineapple Upside-Down Cakes

These little cake mountains are crowned with pineapple then topped with a maraschino cherry. We suppose that these cute little cakes could be made in a muffin pan but they were so classy looking in a mini bundt cake pan. These are easy to make and are wonderful individual desserts. Try them topped with vanilla cream syrup.

We used a half muffin size pan for this recipe.

Ingredients

For the topping

4 tablespoons butter, melted
3/4 cup brown sugar, firmly packed
1 8 ounce can of pineapple slices, drained. (Reserve juice.)
1/4 cup pecan pieces

For the cake

1/2 cup butter, melted
1/2 cup granulated sugar
1 large egg
1 1/2 cups all-purpose flour
1/2 tablespoon baking powder
1/2 teaspoon salt
reserved pineapple juice and milk to equal 1/2 cup
1/2 teaspoon vanilla
6 maraschino cherries (for garnish)

Directions

Preheat oven to 350 degrees. Spray the mini bundt cake pan with non stick spray and dust with flour.

1. For the topping, mix the butter with the brown sugar and spoon it evenly into the mini bundt pan molds.

2. Cut the pineapple into 1/2 inch pieces and place them evenly over the brown sugar mixture.

- 3. Divide the nuts evenly into each mold.
- 4. For the cake batter, cream the butter and sugar together. Add the egg and beat well.



5. Sift the flour, baking powder, and salt together. Add about one-third of the flour mixture to the sugar and egg mixture, then one-half of the juice and milk mixture and mix together. Repeat until the flour and juice mixtures are mixed into the batter. Add the vanilla. Blend until smooth.

6. Pour the batter over the pineapple dividing it evenly into each bundt cake mold. Bake for 15 to 18 minutes or until a toothpick comes out clean.

7. Cool for 5 minutes. To remove the cakes from the pan, place a sheet of wax paper or foil over the top of the pan. Place a wire rack face down on top of foil, flip over, and let sit a few seconds. Lift off the pan. The cakes should remain on the foil or waxed paper. You may have to spoon some of the pineapple back onto the cakes.

8. Slice the cherries in half. Place half of a cherry in the middle of each mini bundt cake and serve with whipped cream.

Glazed Little Bundt Cakes

Use this recipe to make little bundt cakes and glaze them. The recipe is easy. This is like making cake donuts without the frying. There are variations included for chocolate and orange glazed little cakes.

We used a half muffin size pan for this recipe though a muffin size pan should work. Baking times may vary with a different pan.

Ingredients

2 cups flour
4 teaspoons baking powder
1 teaspoon salt
1/2 cup butter, melted
1 cup milk
2 large eggs
1 cup granulated sugar
1 teaspoon vanilla

Directions

Preheat the oven to 375 degrees and spray the mini bundt cake molds with non stick spray.

- 1. Whisk the flour, baking powder, and salt together in a medium bowl.
- 2. In another bowl, mix the melted butter, milk, eggs, sugar, and vanilla together.



3. Make a well in the dry ingredients and add the wet mixture. Gently stir, mixing just until moistened. Divide the batter into the twelve molds, using all of the batter. Bake for 16 to 18 minutes or until the cakes test done.

4. After five minutes, remove the cakes from the pan. Let them cool completely before glazing using the recipe below.

For the glaze

tablespoon light corn syrup
 teaspoon vanilla
 tablespoons hot water
 1/2 cups powdered sugar

Blend the ingredients together until smooth. Dip the cooled cakes in glaze, turning them until covered. Set on a cooling rack until the glaze dries.

For a chocolate glaze: Add 1 tablespoon cocoa and 1 teaspoon more hot water.

For a lemon or orange glaze: Add 1 teaspoon zest and substitute lemon or orange juice for the milk.

Making Cake Donuts in a Mini Bundt Pan

Since we were using cake recipes to make little cakes that were a lot like donuts, we started experimenting with cake donut recipes made in the little pan. Doing so, we could use our favorite recipes without frying. Making baked rather than fried donuts.

They are especially attractive made in the little fluted molds. These were rolled in cinnamon and sugar mixture. They could also be rolled in a <u>cinnamon vanilla sugar mixture</u>.

We used a half muffin size pan for this recipe.

Ingredients

1 1/2 cups all-purpose flour
1/2 cup granulated sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/2 teaspoon nutmeg
1 large egg
1/2 cup butter, melted



1/2 cup milk1/2 teaspoon vanilla1/4 cup granulated sugar1/2 teaspoon cinnamon

Directions

Preheat the oven to 350 degrees. Spray non stick spray onto mini bundt pan molds.

1. Mix flour, baking powder, 1/2 cup sugar, salt, and nutmeg together in a medium bowl with a whisk.

2. Beat the egg, melted butter, milk, and vanilla in another bowl. Add the wet ingredients to the dry ingredients and stir just until moistened.

3. Spoon the batter into molds equally. This will fill 12 half muffin size bundt pans molds. Bake for 12 to 15 minutes or until golden.

4. While the donuts are baking, mix the remaining 1/4 cup sugar and 1/2 teaspoon cinnamon together.

5. When the donuts are done, remove them from the mold and roll them in the sugar and cinnamon mixture while they are still warm.

How to Make Little Bundt Cakes with a Cake Mix

We have found that it is easy to make little bundt cakes with a cake mix and a mini-bundt cake pan.

1. Prepare the pan by spraying the cavities with a mister loaded with vegetable oil. Dust the cavities with a little flour and set aside.

2. Preheat the oven and prepare the batter as directed on the package.

3. Fill the cavities about one-half full. With most mixes, the package will yield three dozen cakes.

4. Bake as you would for cupcakes except, since each cake is only 2/3's the size of a cupcake, reduce the baking time by a couple minutes especially if your pan is dark.

5. Let the cakes cool in the pan on a cooling rack for about five minutes before removing them.



Mini Carrot Cakes

We were on a roll. Everything we tried in our mini bundt pan worked. So we tried a carrot cake. It worked wonderfully well.

Dense solid cakes seem to work particularly well in a mini bundt cake pan. This carrot cake works very well and produces attractive little desserts for your next dinner party.

Instead of frosting, you can save time by placing these little cakes on dessert plates and drizzling them with <u>cream syrups</u>.

We used a half muffin size pan for this recipe.

Ingredients



1 1/4 cups all-purpose flour
1/2 tablespoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ground cloves
3/4 cup vegetable oil
2 large eggs
1 cup granulated sugar
1 teaspoon vanilla
1 cup grated carrots
1/3 cup walnut pieces
1/3 cup raisins

Directions

Preheat the oven to 325 degrees. Spray non stick spray onto mini bundt pan molds and dust with flour.

1. Mix the flour, baking powder, salt, cinnamon, nutmeg, and cloves together in a medium bowl.

2. In another bowl, mix the oil, eggs, sugar, and vanilla together until they are well blended.

3. Add the carrots, raisins and walnuts and mix until blended.

4. Spoon the batter evenly into molds. Bake for 18 to 20 minutes or until a toothpick comes out clean when inserted into the center of a cake. Cool for 5 minutes before

removing the little cakes from the molds. Trim the edges with kitchen shears if needed for a neat presentation.

5. Blend the icing ingredients below and frost after cooling. Decorate with orange zest if desired.

Cream Cheese Icing

1 tablespoon milk 1 tablespoon butter

- 2 tablespoons cream cheese
- 1 cup powdered sugar
- 1/2 teaspoon orange zest (optional)

Miniature Shortcakes

This is really a sponge cake recipe, perfect for strawberry shortcakes, made into little fluted cake shapes. It makes a very nice presentation for guests.

We used a half muffin size pan for this recipe.

Ingredients

1/2 cup all-purpose flour1/2 teaspoon baking powder1/4 teaspoon salt1 large egg1/2 cup granulated sugar1/4 cup milk1 tablespoon butter



Directions

Preheat the oven to 350 degrees. Spray oil into the cavities of a mini-bundt cake pan and lightly dust them with flour.

1. Whisk the flour, baking powder and salt together in a medium bowl. Set aside.

2. Beat the egg until it is lemon colored and thick, about three minutes, with electric beaters.

3. Add the sugar gradually and beat for another three minutes. The sugar should be dissolved. Add the egg mixture to the flour mixture and stir until just combined.

4. Heat the milk and butter until the butter is melted. Stir this butter mixture into above the batter until smooth.

5. Spoon evenly into mini bundt pans and bake for 9 to 11 minutes or until tops spring back when touched. Cool for 5 minutes before removing from pans.

Serve with berries and whipped cream.

Little HazeInut Cakes

These fine-flavored little cakes are close to a pound cake in balance (counting the nuts as a fat ingredient). Glaze them or serve them with fruit and whipped cream.

We used a half muffin size pan for this recipe.

Ingredients

1 1/3 cup all-purpose flour

1/4 teaspoon salt
2 teaspoons baking powder
1/4 cup very finely chopped <u>hazelnuts</u>
1/2 cup butter
1 cup granulated sugar
3 large eggs
1 1/2 teaspoon vanilla



Directions

Preheat the oven to 350 degrees. Spray the pan with oil and dust with flour.

1. In a medium bowl, whisk together the flour, salt, and baking powder. Add the nuts. Set aside.

2. In another bowl, cream the butter and sugar together. Add the eggs, one at a time, beating after each. Add the vanilla.

3. Fold the flour mixture into the wet ingredients stirring just until combined. Spoon the batter into the prepared pan filling the cavities about 2/3 full.

4. Bake for 10 to12 minutes or until done. Let cool for five minutes in the pan before removing to a wire rack.

Mini Apple Bundt Cakes

We took a favorite Farm Journal recipe, one that we have had since 1977, and adapted it for mini bundt cakes. These little cakes proved excellent served with the caramel sauce and ice cream.

These are also excellent with <u>cream syrups</u>. We used a half muffin size pan for this recipe.

Ingredients

3 tablespoons butter 1 cup granulated sugar 1 large egg 1/2 teaspoon vanilla 1 cup all-purpose flour 1/2 teaspoon baking soda 1/2 teaspoon salt 1/2 teaspoon cinnamon 1/2 teaspoon nutmeg 1 3/4 cups diced, pared apples 1/4 cups walnuts



Directions

Preheat the oven to 350 degrees. Spray oil into the cavities of a mini-bundt cake pan and lightly dust them with flour.

1. Cream the butter and sugar together. Add the egg and vanilla and beat well.

2. Whisk flour, baking soda, salt, cinnamon and nutmeg together in another bowl.

3. Make a well in the dry ingredients and add the wet ingredients to the dry. Mix together.

4. Add the apples and nuts to the batter. Spoon the batter evenly into the mini-bundt pan. Bake for 14 to 16 minutes or until top springs back when touched. Cool 5 minutes before removing from pans.

5. Top with the caramel sauce. The recipe follows.

For the caramel sauce:

1/2 cup brown sugar1/4 cup butter1/4 cup cream or evaporated milk1/2 vanilla

1. Blend the brown sugar, butter, and cream together and microwave for 2 minutes or until warm. Stir to dissolve the sugar. Add the vanilla.

Top the cakes with the warm sauce.

Miniature Chocolate Chip Cakes

Chocolate chips make everything better. This is another donut recipe adapted to make little bundt cakes.

We used a half muffin size pan for this recipe.

Ingredients

1 1/2 cups all-purpose flour
1/2 cup granulated sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 large egg
1/2 cup butter, melted
1/2 cup milk
1/2 teaspoon vanilla
3/4 cup chocolate chips



Directions

Preheat the oven to 350 degrees. Spray oil into the cavities of a mini-bundt cake pan and lightly dust them with flour.

1. Mix flour, baking powder, 1/2 cup sugar, and salt together in a medium bowl with a whisk.

2. Beat the egg, melted butter, milk, and vanilla in another bowl. Add the wet ingredients to the dry ingredients and stir just until moistened. Add the chocolate chips.

3. Spoon the batter into molds equally. This will fill 12 mini bundt pan molds. Bake for 15 minutes or until golden.

4. When the cakes are done, remove them from the molds. If you'd like, glaze the cakes with a chocolate glaze made from a heaping tablespoon of cocoa, a cup of powdered sugar, and enough milk for drizzling consistency.

Miniature Volcanoes

These are quick and easy and yet make an impressive presentation. They are little mountains made with a mini bundt cake pan and a brownie mix, then topped with whipped cream, chocolate syrup, and cherries.

We used a half muffin size pan for this recipe.

Here's how:

1. Spray your mini bundt cake pan with oil and dust with flour or cocoa.

2. Mix up a brownie mix according to package direction. We tried both our <u>whole wheat brownie</u> <u>mix</u> and a Betty Crocker® mix. Fill the pan 2/3's full. We made 24 little cakes from these mixes.



3. Bake for about 12 minutes or until the tops look glossy and done. They will bake much faster than in a rectangular pan. Cool the cakes for five minutes in the pan and then invert the pan on the counter.

4. Place a cake on a small serving plate, top it with ice cream or whipped cream, drizzle it with chocolate syrup, and top it with a cherry or chopped nuts.

Little Sour Cream Cherry Cakes

These are nice little cakes, slightly dense like a pound cake.

Serve with ice cream or whipped cream or maybe a <u>cream syrup</u>. If you like, you can dust these petite cakes with powdered sugar or glaze them.

We used a half muffin size pan for this recipe.

Ingredients

1/3 cup dry cherries
2/3 cup sour cream
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/3 cup butter
1/2 granulated sugar
1 large egg
1 teaspoon vanilla
1/2 teaspoon cherry flavor



Directions

Preheat the oven to 350 degrees. Spray the pan with oil and dust with flour.

1. Cut the cherries into 1/4-inch pieces. Mix the cherries with the sour cream and set aside.

2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.

3. In another bowl, cream the butter and sugar together. Add the egg and beat together. Add the vanilla and cherry flavors. Add the cherry and sour cream mixture.

4. Fold the flour mixture into the wet ingredients stirring just until combined. Spoon the batter into the prepared pan filling the cavities about 2/3 full.

5. Bake for 10 to12 minutes or until done. Let them cool for five minutes in the pan before removing them to cool on a wire rack.

Little Flourless Chocolate Cakes

Everyone loves flourless chocolate cakes. This is a petite version. It makes for a very nice presentation.

We used a half muffin size pan for this recipe.

Ingredients

2/3 cup butter
3/4 cup of chopped <u>bittersweet wafers</u> or <u>dark</u> <u>chocolate chips</u>
1 cup granulated sugar
3/4 cup very finely chopped almonds
3/4 cup cocoa
4 large eggs



Directions

Preheat the oven to 325 degrees. Spray the pan well with oil and dust with cocoa.

1. Melt the butter and chocolate together, stirring until the chocolate is melted. Stir in the sugar. The sugar should melt in the hot chocolate mixture. Scrape the chocolate and sugar mixture into a bowl.

2. Add the almonds, cocoa, and vanilla. Stir until smooth. Add the eggs one at a time, beating after each.

3. Spoon into the prepared pan. Bake for 20 to 25 minutes or until done. Let sit in the pan for five minutes before removing them.

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