

Blooming Chocolate Flowers

Written by Elizabeth LaBau

Blooming Chocolate Flowers are an edible magic trick! When you pour hot ganache around the base of the dessert, the chocolate petals open up like a flower. They're gorgeous and delicious, and perfect for special occasions.

You can fill these chocolate flowers with whatever you'd like. I went for peppermint mocha brownie cups, but macarons, fresh fruit, and sorbet are all good choices.

 **SERVINGS:** 10 flowers



PREP TIME

3 hrs



COOK TIME

40 mins

TOTAL TIME

3 hrs 40 mins

INGREDIENTS

FOR THE BROWNIES:

- ☐ 1 package brownie mix, approx. 18 oz
- ☐ 2 tsp instant espresso powder
- ☐ vegetable oil, as directed by package
- ☐ water, as directed by package
- ☐ eggs, as directed by package
- ☐ 2 tsp mint extract
- ☐ ½ cup peppermint chocolate bark, coarsely chopped
- ☐ 1 ½ cups red frosting
- ☐ Yellow pearl sprinkles

FOR THE CHOCOLATE PETALS:

- ☐ 24 oz red candy coating
- ☐ 10 oz green candy coating

FOR THE WHITE CHOCOLATE SAUCE:

- ☐ 20 oz white chocolate chips, or chopped white chocolate bars
- ☐ 1 ¼ cup International Delight Peppermint Mocha Creamer, or other flavor

SPECIAL EQUIPMENT:



- ☐ Acetate sheets, or thick plastic sheets
- ☐ Razor blade
- ☐ 3" cardboard tube or pipe
- ☐ Mini springform pans
- ☐ Petal template
- ☐ Leaf template

INSTRUCTIONS

TO MAKE THE BROWNIES:

1. Preheat the oven to 325 F. Spray a muffin pan (ideally a silicone muffin pan) with nonstick cooking spray.
2. Whisk together the brownie mix and instant espresso powder, if using. Prepare the brownies according to the package directions, adding the quantities of oil, water, and egg(s) as the package directs. Add mint extract, and stir well until the brownie batter is smooth.
3. Divide the batter evenly between 10 muffin cups, filling them 2/3 full. (You may get 12 brownie cups out of this depending on the size of your pan.) Bake at 325 F for 35-40 minutes, until a toothpick inserted into the center comes out clean. Cool completely.

TO MAKE THE CHOCOLATE PETALS AND LEAVES:

1. Using a sharp razor, cut out petal shapes from one of the pieces of clear plastic. You can use the template provided, or draw your own shapes. If you are also making leaves, cut out leaf shapes from a second plastic sheet.
2. Melt the red candy coating. Place the petal template on top of a second, uncut sheet of plastic. Pipe or spoon some red candy coating into each petal shape, and use a small offset spatula to smooth the coating into an even layer. Peel the top sheet away to reveal the petals underneath.
3. Roll the plastic sheet with the petals up into a cylinder, and slide it into a 3-inch cardboard tube or pipe. Refrigerate until the coating is completely set, then slide the plastic back out and carefully remove the petals.
4. Repeat until you have enough petals for all of your flowers. I used 10-11 petals/flower, but some do break during assembly, so it's wise to make a few extras.
5. After the petals are made, repeat this process using green candy coating and the leaf template, until you've made 3 leaves per flower, plus a few extras for breakage.

TO MAKE THE WHITE CHOCOLATE SAUCE:

1. Combine the white chocolate chips and International Delight Peppermint Mocha Creamer in a medium bowl. Microwave in 30-second increments, whisking well after every 30 seconds, until the sauce is completely melted and smooth. Give it a taste, and add a dash of peppermint extract if you'd like it a little more minty.
2. Press a layer of cling wrap directly on top of the sauce in the bowl, and set it aside for now.

TO ASSEMBLE:

1. Place a brownie in the center of a plate at least 6" wide, with a lip to contain the sauce. Pipe red frosting stars on top of the brownie, and sprinkle yellow pearl sprinkles over the top.
2. Pipe a ring of melted red candy coating around the base of the brownie. Open a mini springform pan as wide as it will go, and set it around the brownie. Work quickly during this next part so the candy doesn't set.
3. Take a red candy petal and set it inside the springform pan at an angle, with the bottom embedded in the melted candy at the base of the brownie, and the top resting against the side of the springform pan, radiating outward from the brownie. I like to break off the bottom of the petal tip just a bit, so that it has a flat surface to rest on.
4. Place a second petal next to the first, with just a bit of space in between. (When you close up the petals in the center, they will naturally move a little closer together, so give them some breathing room.) Place petals all the way around the brownie—I used 10-11 petals per dish.
5. After all the petals are placed, carefully close the springform pan so that the petals come together in a sphere. Adjust any that have shifted, then refrigerate the plate to set the candy coating.
6. Once set, open up the springform pan again and carefully slide it up and over the chocolate flower. Pipe a bit of candy coating on the base of a leaf, and press it around the outside of the chocolate flower. Hold it until the coating sets, or set a knife on the plate against the leaf to hold it steady. Repeat twice more, until the chocolate flower has 3 leaves.
7. Repeat with the remaining brownies and petals until all of your chocolate flowers are assembled.
8. Heat up the white chocolate sauce until it is hot to the touch, and transfer it to a container with a spout. Pour about ¼ cup sauce around the base of each flower, so that it touches the bottom of the petals. Almost as soon as the hot sauce touches the petals, it will melt the candy coating and they should fall open around the brownie.
9. Eat immediately, and enjoy!

RECIPE NOTES

The nutritional information for this dessert takes into account all of the sauce and candy coating used in the dish, but it is not all typically consumed with the brownie—much of it gets left on the plate at the end of the night.



MEASURING TIPS

Our recipes are developed using weight measurements, and we highly recommend using a kitchen scale for baking whenever possible. However, if you prefer to use cups, volume measurements are

provided as well. PLEASE NOTE: the adage "8 oz = 1 cup" is NOT true when speaking about weight, so don't be concerned if the measurements don't fit this formula.

recipe found on: <https://www.sugarhero.com/blooming-chocolate-flowers/>

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