

de leukste taarten shop



Lovely Chocolate Cake

This lovely chocolate cake is made of the FunCakes mix for Chocolate Sponge Cake and finished with delicious whipping cream. The cake is build up out of various roles of cake with cream between.

Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake
1kg

F10535
€8.49



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Chocolate Drops Dark 350g

F30120
€9.85



Dr. Oetker Whipping Cream Stabilizer
3x8g

1-50-100507
€0.95

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FunCakes Chocolate Mould Heart

F82100
€9.75



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



JEM Nozzle Petal/Ruffle Medium #104

NZ104
€1.45



PME Plain Edge Extra Tall Side Scraper

PS42
€6.69

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Ingredients

- FunCakes Mix for Choco Sponge Cake 400
- FunCakes Icing Sugar
- FunCakes Chocolate Drops Dark 150 g
- FunCakes Bake Release Spray
- Dr. Oetker Klop-fix 3x8gr
- 5 eggs (about 250 grams)
- 90 ml water
- 600 ml whipping cream

Supplies

- FunCakes Chocolate Mould Heart
- JEM Medium Petal/Ruffle Nozzle #104
- Patisse Parchment Paper Sheets 38x30cm pk/20
- PME Plain Edge Extra Tall Side Scraper
- Cling film
- Baking sheet
- Ruler
- 5 clean tea towels

Step 1: Bake the biscuit

Preheat the oven to 180°C (convection oven 160°C). Ensure the ingredients are at room temperature. In a bowl, mix 400 grams of the FunCakes Mix for Choco Sponge Cake, 5 eggs, and 90 ml of water. Beat the mixture for 7-8 minutes at high speed, then for 2-3 minutes at low speed.

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Line the baking tray with a suitable piece of baking paper and grease it with cake release. Take a generous amount of biscuit mix and spread it evenly and thinly with a spatula to about 1 cm thickness. Bake the biscuit for approximately 10 minutes.

Place a clean tea towel on the counter and sprinkle it with powdered sugar. Place the biscuit sheet on it with the baking paper side up. Carefully remove the baking paper and roll the biscuit tightly in the tea towel. Let it cool in the roll. Bake 5 sheets this way and roll each one in a tea towel. You will need 5 tea towels.

Step 2: Make the chocolate bonbons

Melt 150 grams of chocolate in a microwave-safe glass bowl at 800 watts. Stir every 15-20 seconds. Stir the last lumps into the warm chocolate until fully melted and smooth. Fill the bonbon mold with the chocolate and let it cool and harden completely. This can be done in the refrigerator if necessary.

Step 3: Fill the layers

Whip the cream with the powdered sugar and whipping cream stabilizer until stiff. Unroll a biscuit sheet and cut it into two strips approximately 12 by 30 cm. Spread whipped cream between the strips and roll them back up with the help of the tea towel. Do not use too much whipped cream to prevent the layers from sliding! Take the next roll and cut it into strips, spread with a thin layer of whipped cream, and start rolling from where you left off. If the roll becomes too thick, stand it upright and continue rolling the biscuit sheets around it. Repeat until all the biscuit sheets are used.



Wrap the cake tightly in plastic wrap and refrigerate for an hour.

Step 4: Coat the cake

Remove the cake from the refrigerator and take off the plastic wrap. Coat the cake all around with a layer of whipped cream. The sides do not need a thick layer, but the top should be nicely covered.

Step 5: Decorate the cake

Cut a small corner off a piping bag, place tip 104 inside, and fill it with whipped cream. Position the piping tip at the bottom of the cake with the wide side up. Make a back-and-forth motion while applying consistent pressure to create ruffles. Repeat this until the entire side of the cake is covered with ruffles. Place tip 1M in a piping bag, fill it with whipped cream, and pipe nice swirls on top of the cake. Gently press a chocolate heart on top of each swirl.