



Recipe Mug of Hot Chocolate Cake

Make the cold winter days extra cosy with this Mug of hot chocolate cake. The winter cake is decorated with drip and marshmallows.

Boodschappenlijstje



PME Deep Round Cake Pan Ø 10 x 7,5cm

RND043
€6.05



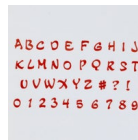
PME Palette Knife Angled Blade -23 cm-

PK1013
€4.99



PME Petal Glue -Edible Glue- 60g

104FP006
€2.95



FMM Alphabet & Numbers Tappits
Magical Upper Case

CUTALPFY1
€6.39



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85

Other materials for Mug of hot chocolate cake:

- 3 eggs
- 20 + 125 ml water
- 150 gram soft unsalted butter

Preheat the oven to 180°C (convection oven 160°C). Prepare 200 gram of FunCakes mix for Buttercream and 125 gram of FunCakes mix for Sponge Cake as indicated on the packages. Grease the baking pans with Bake Release Spray and divide the sponge cake batter into the two pans. Bake the sponge cakes for 30-35 minutes and release them on a cooling grid right after baking. Flavour the buttercream to taste with the flavour paste.

Level both cakes twice and fill them with a thin layer of buttercream and only cover the side of the cake.

Colour 550 gram of the white fondant light blue. Roll this out into an rectangular piece and only cover the side of the cake. Cut away the remaining fondant with a knife. Also make two ears out of the blue fondant for the mug. For this you make two rolls that you dry in the shape of an ear. Ideally, you make these 1 to 2 days earlier so that it can dry properly.

Roll out the white fondant very thinly (1 mm) and cut out the snowflakes. For the tappits you also roll out the white fondant very thinly and cut into squares that are slightly larger than the tappit letters and leave to dry for 10 minutes. Then place the tappit on a square, slide back and forth and gently tap the tappit on the table. The letters should come out easily. If this is not the case, your fondant is rolled out too thick. Glue the letters and snowflakes with some edible glue on the cake and add the ear using some royal icing.

Heat a few full tablespoons of FunCakes Dip 'n Drip in the microwave for 10 seconds and colour it brown. Fill a decorating bag with the drip and fill the whole top of the cake with it and let some of it slide down from the edge. Sprinkle the mini marshmallows on top.

Number of cakes: 2 cakes.

Made possible by FunCakes