

# de leukste taarten shop



## Chocolate Hearts with Messages

A sweet message for someone who means a lot to you, and it's delicious too! These chocolate hearts are perfect for Valentine's Day, an anniversary, or any day you want to let someone know they are special to you. You can write whatever you like on them, so get creative!

## Boodschappenlijstje



FunCakes Mix for Red Velvet Cake  
500g

F11185  
€5.95



FunCakes Baking Cups White pk/48

F84100  
€3.09



FunCakes Deco Melts Yellow 250g

F25115  
€4.55



FunCakes Deco Melts Pink 250g

F25125  
€4.55

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FunCakes Deco Melts Red 250g

F25130  
€4.55



FunCakes Deco Melts Green 250g

F25140  
€4.55



FunCakes Deco Melts Purple 250g

F25145  
€1.37



FunCakes Deco Melts Light Blue 250g

F25160  
€4.55



FunCakes Deco Melts Orange 250g

F25120  
€4.55



FunCakes Chocolate Melts White 350g

F30115  
€9.25



Wilton Recipe Right Muffin Pan

03-3118  
€10.69



Wilton Silicone Treat Mould Heart

03-0-0141  
€12.35



Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4cm

DRO1638  
€3.49

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## Ingredients

- 500 g (4 cups) FunCakes Mix for Red velvet Cake
- 150 g (1 cup) FunCakes Melts White
- FunCakes Deco Melts Orange
- FunCakes Deco Melts Light Blue
- FunCakes Deco Melts Yellow
- FunCakes Deco Melts Pink
- FunCakes Deco Melts Purple
- FunCakes Deco Melts Green
- FunCakes Deco Melts Red
- 3 eggs (approx. 150 g)
- 100 g (½ cup) plantbased oil
- 200 ml (¾ cup + 1 tbsp) water

## Necessities

- FunCakes Baking Cups White pk/48
- Wilton Recipe Right® Muffin Baking Pan 12 cupcakes
- Wilton Silicone Treat Mould Heart
- Dr.Oetker Pastry Brush with Wooden Handle 19,5x2,4 cm

## Step 1: Preparation

Preheat the oven to 180°C/356°F (160°C/320°F for fan ovens) and place the baking cups in the muffin tray.



## **Step 2: Prepare the Red Velvet Cake**

Prepare 500 g (4 cups) of FunCakes Mix for Red Velvet Cake according to the instructions on the package. Pour the batter into the baking cups and bake for 19-23 minutes or until fully cooked. Let the cupcakes cool.

## **Step 3: Make the Chocolate Coating**

Melt the FunCakes Deco Melts according to the instructions on the package. Use a brush to coat the inside of the silicone mold with a layer of melted chocolate and let it harden in the refrigerator. Repeat this process at least three times until the chocolate coating is firm enough.

## **Step 4: Fill the Chocolate Hearts**

Take 8 or 9 of the cooled cupcakes out of the baking cups and crumble them. Add some melted FunCakes Deco Melts to the crumbs and knead until a dough-like consistency forms. Fill the chocolate hearts in the silicone mold with this dough, but don't overfill the mold. Pour another layer of melted Deco Melts over the dough to fully enclose the hearts in chocolate. Let the chocolate hearts harden again in the refrigerator.

## **Step 5: Decorate the Chocolate Hearts**

Carefully remove the hearts from the mold.

Melt some FunCakes Deco Melts Red according to the package instructions and add a drop of water to thicken the consistency slightly. This makes it easier to write with. Fill a piping bag with the melted Deco Melts and decorate the hearts with your own sweet messages.

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This recipe is made possible by FunCakes.