

de leukste taarten shop



Red velvet chocolate cakes

Do you love red velvet cake and chocolate? Then these red velvet chocolate cakes are perfect for you! With this recipe and the FunCakes baking mix you can make these delicious cakes yourself. You will bake the cakes in the mini wondermold from Wilton, which gives you perfect ball shaped cakes.

Boodschappenlijstje



FunCakes Mix for Red Velvet Cake 1kg

F10565
€8.99



FunCakes Chocolate Melts Dark 350g

F30105
€9.95



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Silikomart Silicone Mould Semisfera
Ø7cm

SF002
€13.79



Other materials for 4 mini cakes:

- Granulated sugar
- Small tray of mascarpone
- 2 twigs with currants or other red fruit
- 1 egg
- 30 ml vegetable oil
- 90 ml water
- 125 ml cream
- Baking paper
- Cooling grid
- Chocolate sticks

Mix 5 gram egg white powder with 30 ml water and let it solve in minimum 6 hours.

Was a few twigs with currants and let them dry. Dip the currants in the egg white mixture and sprinkle some sugar over them. Let them dry on a slice of baking paper.

Preheat the oven on 175°C (convection oven 160°C). Make sure that all the ingredients are at room temperature. Mix 175 gram mix, 1 egg, 30 ml oil and 60 ml water in a bowl. Mix for 6-8 minutes to a light batter. Divide the batter into the baking pan lubricated with butter. Bake the mini cakes in approx. 25 minutes. Let the mini cakes cool down after baking on a cooling grid. Cut them a bit if necessary after cooling so that they are beautiful round.

Heat 125 ml cream in a pan and melt 125 gram chocolate in the microwave or a bain marie. Stir them together off the fire and let the ganache cool down a little, so that it becomes slightly thicker. Cover the cakes (that are still on the grid) with the ganache, so that the complete mini cakes are



covered with the ganache. Repeat this if necessary and let the chocolate harden.

Take a full spoon of mascarpone and put this on top of the mini cakes. Decorate the mascarpone with two chocolate sticks and finish it with the currants.

Bon appetite!