



Classic Monchou Cake

Bake this delicious classic Monchou cake yourself with FunCakes mix for Bavarois.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Other materials:

- 180 ml water
- 1 packet of Bastogne cookies (crumbled)
- 110 gram melted butter
- Can of cherry pie filling
- 400 gram Monchou
- 250 ml whipping cream

Lay a piece of parchment paper on the bottom of the springform and pull the ring around it. Place acetate on the inside of the ring. You can wet the ring a bit to make the acetate cling to the ring.

Add 110 gram melted butter to the crumbled cookies and mix it well. Put this in the springform and press it with a spoon. Put this in the fridge for 15 minutes.

Beat 400 gram Monchou soft and lump free. Add 250 ml whipping cream and mix it at high speed for 2 minutes. Mix 150 gram FunCakes mix for Bavarois natural with 180 ml water. Add this to the Monchou mixture. Pour this in the springform and let it set in the fridge for at least two hours.

Before serving: add the cherry pie filling on top and sprinkle some white chocolate chunks over it.