



Chocolate cake with ganache and caramel paste

This chocolate cake is filled with dark chocolate paste. The caramel paste drip and sweet popcorn make this chocolate cake a delicious cake!

Boodschappenlijstje



FunCakes Mix for Cake Brownie 500g

F11195
€4.23



Callebaut Chocolate Callets Dark 1kg

CB424737
€24.15



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.05



PME Palette Knife Angled Blade 23cm

PK1013
€4.99



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



FunCakes Chocolate Drops Dark 350g

F30120
€12.59

Other supplies:

- 2.5 eggs
- 56 g soft unsalted butter
- 105 ml water
- 200 ml whipped cream
- Jar of bebogen
- Bag of sweet popcorn

Ideally, make the ganache a day in advance or first thing in the morning. To do this, heat the whipping cream in the microwave until just boiling. Pour this over 200 grams of dark chocolate callets and stir vigorously. You can also put it under the mixer and mix through on low speed. Let this cool while stirring vigorously from time to time.

Preheat the oven to 175°C (hot air oven 160°C). Process the ingredients at room temperature. Make 500 g Funcakes Mix for Cake Brownie with 56 g butter, 2.5 eggs and 105 ml water as indicated on the package. Stir in 40 g FunCakes Chocolate Drops Pure with a spatula and spatula into the greased baking pan. Then bake the cake in the middle of the oven for about 40 min. After baking, remove the brownie cake immediately from the baking pan and let it evaporate on a cooling rack.

Beat the ganache with the mixer on high speed for a few minutes. It should take on a slightly airy chocolate paste thickness. Cut the cake in half once and fill with ganache. Keep a little left over to spread on top. Heat some bebogen in the microwave (about 15 seconds) and put it in a piping bag. Spread some ganache on top of the cake up to 1 cm from the edge. Along the edge let the bebogen drizzle down. Generously decorate the cake on top with sweet popcorn.