Stacked rock cake

Surprise your family and friends with a different kind of cake! This stacked cake of rocks is made of the FunCakes mix for Cupcakes and poured over with a delicious chocolate ganache and covered with vanilla fondant.

Boodschappenlijstje

Patisse Baking Frame Adjustable

P2168
€10.49

Patisse Wooden Brush -2cm-

P02421
€2.45

Other materials:

- 5 eggs (approx. 250 gram)
- 350 ml cream
- 250 gram butter
- Parchment paper

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter, 5 eggs and the flavour on low speed in 4 minutes to a smooth batter.

Place a sheet of parchment paper on the baking plate and place the ring on top. Lubricate both of them. Pour the batter in the ring and make the surface flat. Bake the cake in approx. 60 minutes ready. Let it rest for 5 minutes in the ring after baking and then release it on a grid. Remove the parchment paper and let it cool down.

Bring the cream to boil and remove from the fire. Stir the chocolate true the cream and let it cool down a bit.

Cut the cake into pieces (in the shapes and sizes you want). Make the edges nice and smooth.

Place a plate in the sink, place a grid on top and place the cakes on the grid. Pour the chocolate over the cake and let it drop off on both sides. Place the cake on the parchment paper and place it for at least 12 hours in the fridge to harden. Make this one day in advance.

Lubricate the cakes with a brush and some water. This makes sure that the fondant will remain in place.

Cut the white fondant in pieces. Place on every piece a piece of grey and/or brown fondant of different sizes. This will make sure all the pieces will have a different shade. Knead the pieces a bit. Roll it out on some icing sugar and cover the cakes with the fondant.

Let the "rocks" harden in the fridge. Before stacking them, be sure that they are harden enough.