

de leukste taarten shop



Chocolate Coconut Cake

Are you a big fan of chocolate coconut bars? Then this cake is perfect for you! With FunCakes Spread Crunchy Milk Choco Coconut, you'll get a rich, creamy chocolate and coconut flavour that you simply can't resist.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1kg

F10525
€7.16



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Spread Crunchy Milk Choco Coconut 250g

F55130
€6.89



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19

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Wilton Decorator Preferred Deep Round Cake Pan Ø15x7,5cm

03-0-0035
€10.65



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Cake Leveler 25cm

03-3105
€11.65



Wilton Comfort Grip Spatula Angled 22,5cm

03-3133
€6.05



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Ingredients

- 720 g FunCakes Mix for Cake Brownie
- 200 g FunCakes Mix for Buttercream
- FunCakes Spread Crunchy Milk Choco Coconut
- FunCakes Bake Release Spray
- 4 eggs (approx. 200 g)
- 330 g unsalted butter
- 350 ml water
- Coconut flakes
- Mini Bounty bars

Necessities

- FunCakes Decorating Bags
- 2x Wilton Decorator Preferred Deep Round Cake Pan Ø15 x 7.5 cm
- Wilton Recipe Right Non-Stick Cooling Grid 40 x 25 cm
- Wilton Cake Leveler 25 cm
- Wilton Comfort Grip Spatula Curved 22.5 cm
- Wilton Decorating Tip Open Star #1M

Step 1: Prepare the oven and pans

Preheat the oven to 180°C (160°C fan oven). Grease the baking pans with baking spray.



Step 2: Bake the brownies

Prepare 720 g FunCakes Mix for Cake Brownie according to the instructions on the package. Divide the batter between the two pans and bake for 40-45 minutes until fully baked.

Turn the brownies out onto a cooling rack and let them cool completely.

Step 3: Make the buttercream

Prepare 200 g FunCakes Mix for Buttercream according to the instructions on the package. Add FunCakes Spread Crunchy Milk Choco Coconut to flavour the buttercream.

Step 4: Layer the cake

Use a cake leveler to cut both brownies into two layers.

Fill and stack the layers with buttercream, starting and finishing with the bottom side of a brownie for a clean finish.

Then cover the entire cake with buttercream.

Step 5: Coconut coating

Press coconut flakes onto the sides of the cake until fully covered.



Step 6: Decoration

Place the remaining buttercream in a piping bag fitted with a Wilton #1M star tip.

Pipe small swirls on top of the cake. Press mini Bounty pieces into some of the swirls and sprinkle a little coconut in the center.

This recipe is made possible in part by FunCakes.