



Caramel ganache cakes

For the chocolate love these caramel ganache cakes are ideal. The cakes are made with the cookiemix and filled with caramel and two layers of chocolate ganache. This FunCakes recipes explains you step by step how to make these cakes.

Boodschappenlijstje



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Chocolate Melts Milk 350 g

F30110
€14.45

Other materials:

- 1 egg
- 200 gram butter
- Baking paper
- 1 can of sweetened condensed milk (457 gram)
- 4 tablespoons of brown caster sugar
- 200 ml cream

Preheat the oven 180°C (convection oven 160°C). Prepare the mix for Cookies according to the instructions on the package. Roll out the dough and carefully place it in the small cake pans. Cover the dough with a layer of creased baking paper and place some baking weight (like rice) on top.

Bake the cake in 15 minutes, remove them from the oven and place them back in the oven for another 15 minutes till they are golden brown. Let the cake cool down.

Mix the condensed milk with 50 gram butter and the brown caster sugar and bring it to boil. Keep the temperature as low as possible and constantly keep stirring with the spoon. Never leave the pan alone without stirring, it burns very quickly. The caramel is ready, once you go with the spoon on the bottom of the pan and the bottom remains visible for approx. 3 seconds.

Make the milk ganache by heating 100ml cream and melt 100 gram chocolate melts milk in there. Let the ganache cool down until it is thick but still liquid. Repeat this for the pure ganache.

Cover the bottom of the cakes with the caramel and pour a layer of milk ganache on top. Let it harden and pour a layer.

Made possible by FunCakes.

