Bounty paradise

Thanks to Bounty coconut and chocolate have proven to be a perfect combination and that's exactly what makes this cake like paradise.

Boodschappenlijstje

PME Extra Deep Round Cake Pan Ø 20 x 10cm
RND084
€15.55

Patisse Silicone Baking Brush
P10312
€1.99

Other materials:

- 3 eggs
- 450 gram soft unsalted butter
- 435 ml water
- 10 mini Bounty's
- Coconut flakes
- White or brown rum (optional)
- Spatula

Preheat the oven to 180°C (convection oven 160°C). Prepare 300 gram of Mix for Buttercream and 640 gram of Mix for Brownies as indicated on the package or in the basic recipes for [buttercream](#) and [brownies.](#) Grease the baking pan with cake release, fill it with the brownie batter and bake for 45-50 minutes. Let it cool down on a cooling grid afterwards.

Now add the entire can of coconut flavouring to the buttercream. Cut 8 Bounty's into small pieces and stir these through the buttercream. Cut the other 2 Bounty's in bigger pieces, these will be used as topping of the cake.

Use the cake leveller to cut the brownie twice, sprinkle it if you wish with white or brown rum, fill it with the coconut buttercream and put the cakes back on top of each other. Add another thick layer of coconut cream to the top of the cake and place the remaining pieces of Bounty's on the cream. Sprinkle with coconut flakes. Finally, melt the chocolate in the microwave and drizzle this over the cake. Leave the cake in the fridge to stiffen.