



Recipe Kinder Bueno Chocolate Cake

Kinder Bueno + Chocolate + Strawberries + Cookie Crust = super delicious. You'll fall in love with this cake instantly, that's why we baked it in a heart shaped baking pan. Bake this cake for Valentine's Day or Mother's Day.

Boodschappenlijstje

	FunCakes Mix for Buttercream 500 g F10125 €4.33		Patisse Silver-Top Baking Plate 34x24cm P03638 €7.78
	Patisse Silver-Top Heart Springform Pan 20cm P03691 €13.42		FunCakes Nonpareils Lots of Love 80 g F51640 €2.25
	FunCakes Mix for Cookie & Pie Crust 500 g F10170 €3.82		Dr. Oetker Wooden Rolling Pin Ø6,5x43 cm DRO1632 €12.74
	FunCakes Ready To Use Ganache Dark Choco 260g F54735 €5.65		

Other materials:

- 155 + 150 gram soft cream butter
- 1 egg
- 125 + 80 ml water
- 8 Kinder Bueno bars
- Strawberries, cut in half

Step 1: Cookie crust

Mix 500 gram FunCakes mix for Sweet Cookie & Crust with 155 gram butter and 1 egg into a firm dough. Let it rest in the fridge for an hour. Preheat the oven to 210°C (convection oven). Roll out the dough to a thickness of 8 mm. Use the heart shaped baking frame to cut out a heart. Cover the baking tray with parchment paper and put the baking frame on it (without the bottom), place the dough in the frame. Bake in 12 minutes. Remove the baking frame immediately after baking and let the cake cool down.

Step 2: Kinder Bueno Buttercream

Add 125 ml of water to 125 g of the mixture and beat with a whisk. Beat 150 gram of unsalted (cream) butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Break 7 Kinder Bueno bars in pieces and put it in a microwave suitable bowl. Preheat this in the microwave for 1 minute and crunch it with a fork. Let it cool down and then mix it through the buttercream. Use a spatula to apply a layer of the buttercream on the cake.

Step 3: Chocolate ganache

Mix 200 g of FunCakes mix for Chocolate Ganache with 80 ml of water in a bowl suitable for the microwave. Melt at ca. 900W and stir well every 10-15 seconds. Stop heating when the ganache completely melted. Keep stirring until the ganache is smooth. Pour the ganache directly over the buttercream using a spatula.

Step 4: Decorating

Sprinkle the nonpareils over the ganache. Decorate with fresh strawberries and pieces of Kinder Bueno.