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Recipe Kinder Bueno cake

The cake consists of normal sponge cake, chocolate sponge cake and Kinder Bueno buttercream. The Kinder Bueno cake is covered with white chocolate buttercream and a dark chocolate drip. Make this tall drip cake with extra Kinder Bueno yourself with this recipe!

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€4.33



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.21



FunCakes Mix for Choco Sponge Cake 1kg

F10535
€7.22



FunCakes Flavour Paste White Choco 100g

F56110
€5.23

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FunCakes Chocolate Melts Dark 350g

F30105
€8.46



PME Spatula Angled 23cm

PK1013
€4.55



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€11.89



Wilton Decorating Tip Open Star #6B

02-0-0168
€2.00



Patisse Cake Leveler 31cm

P01792
€6.11



Patisse Non-Stick Cooling Grid
40x25cm

P10578
€6.28



FunCakes Decorating Bags 41cm pk/10

F85110
€3.31

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Other materials for Kinder Bueno cake:

- 55 + 25 + 400 ml water
- 3 + 4 eggs
- 500 gram soft cream butter
- 10 packets Kinder Bueno

Preheat the oven to 180°C (convection oven 160°C). Prepare 250 gram FunCakes mix for Choco Sponge Cake as described on the packaging. Put this in a greased baking pan and bake the sponge cake for 30-35 minutes. Release on a grid and let the cake cool down.

Clean the baking pan and grease it again. Prepare 250 gram FunCakes mix for Sponge Cake Deluxe as described on the packaging. Put this in the baking pan and bake the sponge cake for 30-35 minutes. Release on a grid and let the cake cool down.

Prepare 400 gram FunCakes mix for Buttercream as described on the packaging. Put a small amount of buttercream in another bowl and flavour it with the white choco flavouring paste.

Break 6 packets of Kinder Bueno into pieces and put it in a microwave safe bowl. Heat this in the microwave for 1 minute and crunch it with a fork. Let it cool down and then mix it through the remaining buttercream.

Cut both of the sponge cakes with the cake leveller into 2 layers. Stack the cake alternately with layers of Kinder Bueno buttercream in between. Put the rest of the cream in a decorating bag with tip 6B. Cover the cake completely with the white chocolate buttercream. Put this in the fridge for 30 minutes.

Melt 100 gram dark chocolate melts at 450W in the microwave while stirring now and then. When it

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has almost melted, take it out of the microwave and stir away the visible pieces. Let it cool down a bit.

Take the cake out of the fridge. Put the melted chocolate in a decorating bag and cut off the tip. Let the chocolate drip down the border of the cake. Pipe on top of the cake dots of Kinder Bueno buttercream. Decorate the cake with the remaining pieces of Kinder Buenos.