



Recipe for Chocolate Cookie Cake

Make a chocolate cookie cake for the chocolate lover! You can easily bake the cookie cake with the number and letter templates from Deleukstetaartenshop. The cookie cake is decorated with chocolate balls, oreos and golden sugar.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Mix for Cookies 1kg

F10510
€5.43



FunCakes Chocolate Drops Dark 350g

F30120
€10.07



ScrapCooking Cake Template Number set/9

SC3927
€18.65



ScrapCooking Cake Template Letter set/26

SC3908
€28.45



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



Wilton Decorating Tip Round #1A

02-0-0166
€2.35

Necessities:

- FunCakes Choco Balls Gold Set/8
- FunCakes Special Edition Mix for Chocolate Ganache 400g
- FunCakes Mix for Buttercream 500g
- FunCakes Mix for Cookies 1kg
- FunCakes Disposable Decorating Bags 41 cm pk / 10
- Wilton Decorating Tip # 1A Round
- FunCakes Chocolate Drops Dark 350g
- Sugarflair Sugar Sprinkles Gold 100g
- 1 tablespoon of cocoa powder
- 150 + 300 grams of unsalted butter
- 80 + 250 ml of water
- 1 egg
- [Number / Letter templates](#)

Step 1: Bake cookies

Make sure all ingredients are at room temperature. Mix 500 grams of FunCakes baking mix for Cookies with 150 grams of (cream) butter and 1 egg into a dough. Mix in a tablespoon of cocoa powder. Let it set in the fridge for at least 1 hour. Preheat the oven to 180 ° C (convection oven 160 ° C). Roll out the dough on a floured work surface to about 0.5 cm thick. Print the numbers and / or letters you want to make. Cut this out and cut the shape into the cookie dough with a knife. Cut out each number / letter twice. Place the numbers / letters on a baking tray lined with baking paper. You can also roll out the dough on the baking tray and cut out the shape on it. Bake the cakes in about 15 minutes. Let the cakes cool down.

Step 2: Make chocolate ganache

Mix 200 gram FunCakes mix for Chocolate Ganache and 80 ml water in a bowl suitable for the microwave. Heat the mixture to approx. 900 Watt and stir every 10-15 seconds until it is completely melted. Keep stirring until the ganache is nice and smooth. Let this become a bit firmer in the refrigerator.

Step 3: Make buttercream

Meanwhile, prepare 250 gram FunCakes mix for Buttercream with 250 ml water. Beat the mixture with a whisk. Beat 300 g unsalted (cream) butter until creamy for about 5 minutes. Add the mixture in parts to the butter, always mixing completely before adding the next part. Mix it all into a smooth cream (approx. 10 minutes).

Step 4: Make and spray chocolate buttercream

Mix the chocolate ganache little by little into the buttercream. Put this in a decorating bag with tip 1A. Pipe round tufts on the bottom cookies. Place the top cookies on top and pipe tufts on them as well.

Step 5: Decorating Cookie Cake

Decorate the cookie cake with the chocolate balls, chocolate drops, oreos and golden sugar.