



Chocolate Drip Cake With Figs And Blackberries

Bake a delicious chocolate cake with this recipe. The cake is made of a brownie and chocolate enchanted cream.

Boodschappenlijstje



FunCakes Mix for Enchanted Cream® Choco 450g

F10135
€7.99



FunCakes Mix for Cake Brownie 1kg

F10525
€8.95



FunCakes Sugar Paste Forest Green 250g

F20175
€2.85



FunCakes Bake Release Spray 200ml

F54100
€1.00



Patisse Cooling Grid Round 32cm

01320
€7.19



PME Palette Knife Angled Blade 23cm

PK1013
€5.35



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79



Dekofee Mini Plunger Cutters Leaves set/3

DF0572
€8.59

Other materials for chocolate drip cake:

- 3 eggs
- 70 grams of soft unsalted butter
- 235 ml of water
- 100 ml of milk
- Various kinds of blue fruits: blackberries, blueberries, figs

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pan with the Bake Release Spray. Prepare 640 gram FunCakes mix for Brownies as indicated on the package and bake the brownie for 45-50 minutes. Release it from the baking pan right after baking and let it cool down on a cake rack.

Prepare 150 gram of the FunCakes mix for Enchanted Cream Choco as described on the packaging. Cut the brownie in half once using the cake leveler and fill and cover all around with the chocolate Enchanted Cream. Make sure the original bottom of the brownie now becomes the top so you get a nice flat surface. Knead the fondant, roll it out thinly on a with Magic Roll-Out Powder covered surface and cut out various sizes of holly leaves with the plunger set. Melt the chocolate and pour it over the cake. To create your drip effect, carefully push the chocolate over the edge of the cake with a palette knife. Decorate with fresh fruit and the holly leaves. Leave the cake in the refrigerator until further use.

Made possible by FunCakes