

de leukste taarten shop



Chocolate Coconut Cake

Are you a big fan of chocolate coconut bars? Then this cake is perfect for you! With FunCakes Spread Crunchy Milk Choco Coconut, you'll get a rich, creamy chocolate and coconut flavour that you simply can't resist.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1kg

F10525
€8.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Spread Crunchy Milk Choco Coconut 250g

F55130
€6.89



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19

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Wilton Decorator Preferred Deep Round Cake Pan Ø15x7,5cm

03-0-0035
€5.33



Wilton Cake Leveler 25cm

03-3105
€11.65



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Comfort Grip Spatula Angled 22,5cm

03-3133
€6.05



Ingredients

- 720 g FunCakes Mix for Cake Brownie
- 200 g FunCakes Mix for Buttercream
- FunCakes Spread Crunchy Milk Choco Coconut
- FunCakes Bake Release Spray
- 4 eggs (approx. 200 g)
- 330 g unsalted butter
- 350 ml water
- Coconut flakes
- Mini Bounty bars

Necessities

- FunCakes Decorating Bags
- 2x Wilton Decorator Preferred Deep Round Cake Pan Ø15 x 7.5 cm
- Wilton Recipe Right Non-Stick Cooling Grid 40 x 25 cm
- Wilton Cake Leveler 25 cm
- Wilton Comfort Grip Spatula Curved 22.5 cm
- Wilton Decorating Tip Open Star #1M

Step 1: Prepare the oven and pans

Preheat the oven to 180°C (160°C fan oven). Grease the baking pans with baking spray.



Step 2: Bake the brownies

Prepare 720 g FunCakes Mix for Cake Brownie according to the instructions on the package. Divide the batter between the two pans and bake for 40–45 minutes until fully baked.

Turn the brownies out onto a cooling rack and let them cool completely.

Step 3: Make the buttercream

Prepare 200 g FunCakes Mix for Buttercream according to the instructions on the package. Add FunCakes Spread Crunchy Milk Choco Coconut to flavour the buttercream.

Step 4: Layer the cake

Use a cake leveler to cut both brownies into two layers.

Fill and stack the layers with buttercream, starting and finishing with the bottom side of a brownie for a clean finish.

Then cover the entire cake with buttercream.

Step 5: Coconut coating

Press coconut flakes onto the sides of the cake until fully covered.



Step 6: Decoration

Place the remaining buttercream in a piping bag fitted with a Wilton #1M star tip.

Pipe small swirls on top of the cake. Press mini Bounty pieces into some of the swirls and sprinkle a little coconut in the center.

This recipe is made possible in part by FunCakes.