

de leukste taarten shop



Choco Cake

The FunCakes recipe combines two favorites: fudgy brownie and creamy buttercream with the flavor of black cookies. This cake is made from the FunCakes Mix for Biscuit, filled with a delicious buttercream and topped with pieces of Oreo. The perfect combination!

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Mix for Cake Brownie 1kg

F10525
€7.16



FunCakes Spread Crunchy Black Cookies 250g

F55005
€6.89



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19

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Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79



Wilton Cake Leveler 25cm

03-3105
€11.65



Ingredients

- FunCakes Mix for Buttercream 300 g
- FunCakes Mix for Cake Brownie 1 kg
- FunCakes Spread - Crunchy Black Cookies
- FunCakes Bake Release Spray
- 5 eggs
- 110 g + 375 g soft unsalted butter
- 210 ml + 300 ml water
- Oreo cookies for decoration

Supplies

- FunCakes Decorating Bags 46 cm pk/10
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Dowel Rods Plastic set/4
- 2x Wilton Decorator Preferred Deep Round Pan Ø 20 x 7,5cm
- Wilton Small Cake Leveler -25cm-

Step 1: Bake the brownie

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pans with baking spray.

Prepare the FunCakes Mix for Cake Brownie as indicated on the packaging and divide the batter between the two baking pans. Bake the brownie for approximately 45-50 minutes until done and let it cool in the pan for an hour before transferring it to a cooling rack. (Do you have only one baking pan? Bake the brownie in two batches.)



Step 2: Make the buttercream

Prepare 300 g of FunCakes Mix for Buttercream with 300 ml of water and 375 g of softened butter as indicated on the packaging. Flavour the buttercream with FunCakes Spread Crunchy Black Cookie. Place the buttercream in a piping bag with piping tip #1M.

Step 3: Slice and fill the brownie

Use a cake leveler to cut both brownies in half, aiming for slices of equal thickness. Pipe small swirls of buttercream on each layer and stack them on top of each other. Insert a trimmed dowel vertically through the layers for extra stability.

If desired, refrigerate the cake after adding a layer of swirls to allow it to firm up. After about 30 minutes, remove it from the fridge and add the next layer. Repeat this process until the entire cake is assembled. This prevents the swirls from collapsing.

Step 4: Decorate the Oreo cake

Pipe small swirls along the edge of the top layer. Take a few Oreo cookies, separate them, and remove the white cream filling. Crumble the cookies and sprinkle them over the swirls.

Step 5: Enjoy this delicious Oreo cake!

This recipe is made possible by FunCakes.