



Sachertorte

Make your own delicious Austrian Sachertorte with this simple recipe. A chocolate cake with a delicious layer of apricot jam and covered with chocolate ganache. If that's not enjoyment!

Boodschappenlijstje



FunCakes Mix for Cake Brownie 500 g

F11195
€5.29



Wilton Decorator Preferred Spatula
Angled 32,5 cm

02-0-0180
€9.69



FunCakes Cake Board Round Ø15 cm -
Silver

F80610
€0.99



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€4.15



Dr. Oetker Baking Spray

1-50-901105
€4.25

Ingredients

- 500 g FunCakes Mix Cake Brownie
- 200 g FunCakes Mix for Chocolate Ganache
- FunCakes Mini Chocolate Rocks -Pure-
- 1 scoop Callebaut Cocoa Powder (100%)
- 56 g unsalted butter (soft)
- 105 ml water
- 2 eggs (approx. 200 g)
- Jar apricot jam
- Unsalted pistachios (finely chopped)

Supplies

- Baking spray
- FunCakes Cake Board Round Ø15cm
- Wilton Decorator Preferred Spatula Corner
- Wilton Chrome Plated Cooling Rack
- Wilton Cake Saw
- Wilton Decorator Preferred® Deep Baking Tray Round Ø20x7,5cm
- Glass Bowl

Step 1: Bake the cake

Preheat the oven to 175°C (hot air oven 160°C). Process the ingredients at room temperature. Make 500 g Funcakes Mix for Cake Brownie with 56 g butter, 2.5 eggs and 105 ml water and as an extra 1 large scoop of Callebaut Cocoa Powder as indicated on the package. After baking, immediately remove the brownie cake from the baking pan and then let it evaporate on a cooling rack.

Step 2: Cut the cake in half

After the cake has cooled, cut the cake in half with the cake cutter. Then spread the layer with apricot jam and place the other layer back on top.

Step 3: Pour the ganache over the cake

Prepare 200 grams of ganache as directed on the package. Place the cake on the cake board and place the cooling rack on a baking sheet. Then place a dish on the cooling rack and place the cake on it. This way it is slightly higher so that the ganache can flow nicely over the edge.

Pour the ganache over the cake in a thin stream and make sure the ganache flows over the edge. You can do this by using the spatula. Let the cake drain for a moment and scrape the bottom edge of the cake clean with a palette knife.

Step 4: Decorate the cake

Carefully lift the cake and so with your hand along the bottom edge some dark chocolate rocks.



Sprinkle the chopped pistachio nuts in a circle on the top and then let the cake set in the refrigerator.

This recipe was made possible in part by FunCakes