



Naked Chocolate Wedding Cake

Fan of chocolate cake, the naked cake trend and a dripping cake? Then this Naked chocolate wedding cake is for you! The ultimate chocolate cake with a naked look and fruit. This cake has a rustic look and feel and will look great at a wedding with a festival theme!

Boodschappenlijstje



**FunCakes Mix for Choco Sponge Cake
1kg**

F10535
€6.39



FunCakes Mix for Buttercream 500g

F10125
€4.07



**FunCakes Flavour Paste White Choco
100g**

F56110
€6.05



**Wilton Decorator Preferred Deep
Round Cake Pan Ø20x7,5cm**

03-0-0034
€8.84



FunCakes Bake Release Spray 200ml

F54100
€4.99



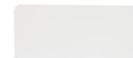
**Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm**

03-3136
€6.85



**Wilton Comfort Grip Spatula Curved
22,5cm**

03-3133
€5.95



Patisse Cake Edge Side Scraper 20cm

P01540
€3.85



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



Wilton Basic Turntable

03-3120
€11.65

Ingredients

- 500 gram FunCakes Mix for Choco Sponge Cake
- 300 gram FunCakes Mix for Buttercream
- FunCakes Flavour Paste White Choco
- FunCakes Choco Drip Chocolate
- 300 ml water + 110 ml water
- 375 gram soft unsalted butter
- 6 eggs (approx. 300 g)
- Passion fruit, peaches, blackberries, blueberries, rosemary

Other supplies

- Wilton Decorator Preferred® Deep Round Pan Ø 20x7,5 cm
- Wilton Decorator Preferred® Deep Round Pan Ø 15x7,5 cm
- FunCakes Bake Release Spray
- Parchment Paper Roll
- Cooling Grid
- Wilton Cake Leveler
- Spatula Curved 22,5 cm
- Cake Side Scraper 20 cm
- FunCakes Cake Card Silver/Gold - Round - 15 cm
- Dowel Rods Plastic set/4
- Wilton Basic Turntable

Preparation

Preheat the oven to 180°C (hot air oven 160°C). Spray both deep round baking pans with bake release spray and make the edges higher by using a strip of parchment paper.

Start preparing the buttercream by mixing 300g FunCakes Mix for Buttercream with 300ml water and put this away for at least 1 hour to stiffen.

In the meantime, prepare the sponge cake by mixing 500g FunCakes Mix for Choco Sponge Cake with 6 eggs and 110ml of water. Pour the batter into the two greased baking pans and bake the biscuits in 30-35 minutes. Leave the Sponge Cakes to cool on a cooling grid after removing the parchment paper.

Finish the buttercream by beating 375 gram of unsalted soft butter until fluffy, then add the mix you made earlier in parts. Flavour the buttercream with the FunCakes Flavour paste White Choco and mix it all into a smooth cream.

Cut both Sponge Cakes 3 or 4 times and fill with the butter cream. Cover the outside of the Sponge Cakes with a layer of buttercream. Pull this tight with the side scraper until you begin to see the layers of the cake. Then stack both Sponge Cakes on top of each other and reinforce them with the cut dowels and a cake cardboard.

Tip: If the cake needs to be moved make sure it is made on a firm surface, for example a cake drum.

With the FunCakes Choco Drip Chocolate you can easily make the drip. First remove the cap and in case of a package with an aluminium seal, also remove the seal completely. Melt the FunCakes



Choco Drip Chocolate for 15-20 seconds in the microwave at maximum 800W, reattach the cap to the bottle and shake well. Repeat this process until the drip has melted completely.

Let the Choco drip slide down the edge of both cakes to create a nice dripping layer. Then decorate the cake further with fruit such as passion fruit, peaches, blackberries and blueberries. Also tuck in a few sprigs of rosemary.

This recipe was made possible by FunCakes.