



Chocolate mini spool cakes

Delicious mini cakes are off course made with the Wilton Mini Cakes Pan Spool. In this recipe we will explain you easily how to make these lovely chocolate mini cakes. But also how to decorate them.

Boodschappenlijstje



Silikomart Tartelletta Mould 50x15mm

SF014
€13.79



FunCakes Mix for Cake Brownie 1 kg

F10525
€8.45



FunCakes Deco Melts -Blue- 250g

F25155
€4.45

Other materials for 12 pieces:

- 160 gram egg (approx. 3 pieces)
- 70 gram butter
- 135 gram water

Preheat the oven to 175°C (convection oven 160°C). Make sure all the ingredients for the brownies are at room temperature. Mix 640 gram mixture, 3 eggs, 70 gram butter and 135 ml water to a thick batter. Fill the in greased baking pan with the batter and bake the mini cakes in approx. 15-18 minutes.

Melt the blue candy melts according to the instructions on the package. If the candy melts are too thick, add some cocoa butter drops of dipping aid. Cover the brownies with the blue candy melts. You can even decorate the mini cakes with some chocolate.

Made possible by Wilton. 