



Mentos Choco & Caramel Cake

Crazy about Mentos Choco & Caramel? Then this cake is your next project! This is an American Brownie covered with chocolate ganache. The cake is completely covered with Mentos Choco & Caramel!

Boodschappenlijstje



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€8.95



Patisse Baking Paper Round 23cm
pk/20

P01709
€2.75



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Mix for Fudge Brownie 500g

F10175
€4.68

Other necessities:

- 15 rolls Mentos Choco & Caramel
- 2 rolls Mentos Choco & Caramel white
- 200 g melted unsalted butter
- 400 ml whipped cream
- 3 eggs

Prepare the ganache: Heat the whipped cream in the microwave until it boils. Take it out of the microwave and add 400 grams chocolate melts at once. Stir firmly with a whisk until it's smooth. Let it cool down to room temperature while stirring it now and then.

Preheat the oven to 160°C (convection oven 140°C). Cut two circles from parchment paper in the size of the baking pan and lay them in the baking pans. Grease the baking pans with cake release. Mix 500 grams American Brownie mix and 200 grams melted butter. Add 3 eggs (150 grams) and mix on low speed for 5 minutes to a smooth batter. Chop 2 rolls Mentos Choco & Caramel into small pieces with a sharp knife. Fold it through the brownie batter. Divide the batter over the two baking pans. If you only have one baking pan, bake the brownies one after the other. Bake the brownie in the middle of the oven for 35 minutes. Let them cool down on the kitchen counter, leave them in the baking pans. When they're cooled down, place them in the fridge and let them get cold. Release the cakes and remove the parchment paper.

Cover the top of one brownie with a layer ganache and put the other brownie upside down on top of it. This way you have a neat finish of your cake. Use a spatula to cover the cake with a thick layer of ganache. Stick at the bottom of the cake one row of Mentos Choco & Caramel white. Cover the cake all the way up with Mentos Choco & Caramel. Take the cake out of the fridge one hour before serving, this will make the cutting easier.