



## Chocolate Cake with Hazelnut Crunch and Ganache

This Chocolate Cake with Hazelnut Crunch and Ganache with a twist doesn't just look delicious, it also tastes delicious! Bake a chocolate sponge cake and fill it with sweet choco cream and hazelnut crunch. Cover the cake with chocolate ganache. Perfect for the chocolate lovers!

## Boodschappelijstje

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FunCakes Mix for Enchanted Cream®  
Choco 450g

F10135  
€7.99



FunCakes Mix for Choco Sponge Cake  
1kg

F10535  
€8.49



Patisse Cake Leveler 31cm

P01792  
€7.19



PME Deep Round Cake Pan  
Ø22,5x7,5cm

RND093  
€16.75

## **Ingredients**

- FunCakes Mix for Enchanted Cream® Choco 100 gr
- FunCakes Mix for Choco Sponge Cake 1 350 gr
- FunCakes Hazelnut Crunch
- PME Belgian Chocolate Curls Milk

## **Supplies**

- Patisse Cake Leveler 31 cm
- PME Deep Round Cake Pan Ø 22,5 x 7,5cm

## **Step 1: Bake the choco sponge cake**

Preheat the oven to 180°C (convection oven 160°C). Put 350 gram FunCakes mix for Choco Sponge Cake, 4 eggs and 80 ml water in a bowl and mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased baking pan (1/2 to 2/3 full). Bake the cake in the preheated oven for 35 minutes. Do not open the oven in between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid. When the cake has cooled down, cut the cake twice with the cake leveler.

## **Step 2: Make the chocolate enchanted cream**

Mix 100 gram FunCakes mix for Enchanted Cream Choco, 66 ml milk and 66 ml water for 3 minutes at high speed. Apply a layer of cream on the bottom slice of the sponge cake, put the middle slice on top and apply another layer of cream. Cover this layer with hazelnut crunch and put the top slice of sponge cake on top.

## **Step 3: Fill and decorate the chocolate cake**

Mix 200 g of the mix with 80 ml of water in a bowl suitable for the microwave. Melt at ca. 900W and stir well every 10-15 seconds. Stop heating when the ganache completely melted. Keep stirring until the ganache is smooth. Cover the cake with the chocolate ganache. Decorate the top of the cake with chocolate rocks.

## **Step 4: Enjoy this delicious Chocolate Cake with Hazelnut Crunch and Ganache!**