



Recipe Chocolate Dates Cake with Caramelized Nuts

To batter of this chocolate cake we added dates and cinnamon. The cake is covered with a sweet chocolate glaze and decorated with caramelized nuts.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 500 g

F11195
€5.29



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Patisse Cooling Grid Round 32 cm

01320
€7.19



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



FunCakes Bake Release Spray 200ml

F54100
€4.99



Patisse Ceramic Baking Plate 39x26cm

P03339
€14.35

Other supplies for chocolate turban:

- 2.5 eggs
- 56 g soft unsalted butter
- 105 ml water
- Pack of finely chopped dates (+/- 125 gr)
- Cinnamon
- 100 ml whipped cream
- 200 g fine granulated sugar
- 1 tablespoon water
- 150 gr mixed unsalted nuts

Preheat the oven to 170°C (hot air oven 150°C). Grease the baking tin. Finely chop the dates. Make 400 grams of FunCakes mix for Cake Brownie as indicated on the package and finally mix in the finely chopped dates and some cinnamon to taste. Spoon this into the baking pan and bake the cake for about 60-70 minutes. After baking, dump it on a cake rack to cool.

Make the frosting: Heat the whipping cream in the microwave until just below boiling and add 200 grams of dark chocolate melts and 100 grams of sugar baking powder. Stir briskly until a shiny chocolate glaze forms and allow to cool, stirring vigorously from time to time.

In a thick-bottomed saucepan, put a tablespoon of water and 200 grams of fine granulated sugar. Let this become a light brown caramel over low heat (do not stir). Do not let it get too dark as it will become bitter. Line a baking sheet with a piece of baking paper. Stir the nuts into the caramel and spread it on the baking sheet. Let this cool.

Pour the glaze over the cake. Break up pieces of the nut caramel and place it on the top edge of the cake.