



Mocca cake

This Mocca cake goes perfectly with a hot cup of coffee. Make this Mocca cake yourself with the recipe from Deleukstetaartenshop.

Boodschappenlijstje



PME Palette Knife Angled Blade 23cm

PK1013
€5.35



Patisse Adjustable Baking Frame Round 13-31cm

P02459
€10.69



PME Plastic Rolling Pin 22,5cm

PP86
€6.29



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Glaze Topping Caramel 375g

F54365
€6.15



FunCakes Flavour Paste Mocca 100g

F56165
€6.59



FunCakes Almond Paste 1:1 250g

F54400
€4.25



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



FunCakes Mix for Cookie & Pie Crust 500g

F10170
€4.49



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

Other materials:

- 2 eggs
- 155 + 250 gram unsalted cream butter
- 200 ml water

Put 500 gram FunCakes mix for Sweet Cookie and Crust, 1 egg and 155 gram unsalted cream butter in a bowl and use dough hooks to mix it into a crumbly dough. Knead the dough with your hands into a ball, wrap it in plastic foil and let it rest in the fridge for an hour. Mix 125 ml water with 125 gram FunCakes mix for Buttercream and set aside. Preheat the oven to 180°C (convection 160°C).

Roll out the dough on a surface covered with flour, to a thickness of 1 cm. Use the border of the baking ring to cut out a circle of dough. Lay this on a baking tray covered with parchment paper. Grease the ring with baking spray and place the ring around the dough. Mix 250 gram FunCakes almond paste with 1 egg and put it in a piping bag. Pipe the almond paste on the dough. Bake in 20-25 minutes. Let it cool down completely.

Finish the buttercream as described on the packaging and bring to flavour with the FunCakes flavouring mocca. Use a spatula to divide a layer of buttercream over the cake. Put the rest of the mocca cream in a piping bag with decorating tip 1M. Pipe small dots on top of the cake. Place a coffee bean on each dot. Put some FunCakes Glaze Topping Caramel in a piping bag and drizzle over the cake.