



Coconut cake with brownie

Be creative and combine the best of two baking mixes with each other! In this recipe we explain you step by step how you can make this delicious coconut cake with brownie yourself.

Boodschappenlijstje



Patisse Silver-Top Brownie Pan
28x18cm

P03633
€8.19

Other materials:

- 150 grams of soft butter
- 3 eggs (approx. 150 gram)
- Loose coconut
- Baking paper

Preheat the oven to 180°C (convection oven to 160°C). Make sure that all the ingredients are at room temperature. For the coconut cake, put together 300 grams of mix, 150 grams of soft butter, 3 of eggs and the coconut. Mix the ingredients for four minutes at low speed.

For the brownie, put together 100 grams of mix, 20 grams of egg (approx. ½ egg), 10 grams of soft butter and 20 ml of water. Whisk it for 3 minutes until you have a thick batter. Place the decorating tip 12 in a piping bag and fill this with the brownie batter.

Grease the bottom of the baking pan and cover it with a piece of baking paper. Fill the baking pan with the coconut cake batter and divide this equally inside the pan. Now pipe large circles with the brownie batter on top of the coconut batter.

Bake the cake for approximately 40 minutes. Let it cool off properly and cut it into pieces of 5 x 5 cm.



Made possible by FunCakes.