



Pastel coloured Easter drip cake

During Easter there isn't such thing as having too many sweets. Therefore this Easter cake has been buried under delicious treats! This way there's something to relish for everyone.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1kg

F10525
€8.95



FunCakes Food Colour Gel Purple 30g

F44120
€3.65



FunCakes Nonpareils Purple 80g

F51500
€2.85



Callebaut Chocolate Callets White 1kg

CB424706
€21.55



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€11.29



PME Easy Cut Dowels 30cm pk/4

DR212
€3.55

Ingredients

- FunCakes Baking Mix for Brownie 1 kg
- FunCakes Hazelnut Croquant 200 g
- Callebaut Chocolate Callets -White- 1 kg
- FunCakes Edible Gel Dye Purple
- FunCakes Bake Release Spray 200 ml
- FunCakes Musket Seed Purple
- 5 eggs
- 210 ml water
- 105 gram unsalted butter
- 400 ml whipped cream
- Easter chocolate for example: Easter bunny, eggs, meringues etc.

Supplies

- FunCakes piping bags 30 cm pk/10
- Wilton Comfort Grip Spatula with corner
- PME Extra deep round baking tin
- Wilton Recipe Non-Stick Cooling Grid - 40x25cm
- PME Dowel sticks

Step 1: Prepare the ganache

Bring the whipping cream to a boil in a large thick-bottomed saucepan. Once boiling, remove from the heat and stir in 800 grams of white chocolate callets all at once; this will be your ganache. Add a few drops of the purple dye to the whipped cream-chocolate mixture until the desired color is achieved. Keep stirring vigorously by hand until it becomes slightly firmer, after this let it cool completely. In between, do not forget to whisk the mixture vigorously a few more times.

Step 2: Baking the FunCakes Baking Mix for Brownie

Preheat the oven to 180°C (hot air oven 160°C). Put kilo FunCakes mix for Brownies with 5 eggs, 210 ml water and 105 grams of butter in a mixing bowl and mix on low speed to a smooth batter. Grease the baking pan with the spray and fill it with a third of the batter and bake for about 40 minutes until done. Then let cool on a cake rack. Bake two more brownies in this manner.

Step 3: Frosting the cake

Stack the brownies on top of each other and spread between each layer the lilac ganache which you sprinkled with hazelnut crunch. From the top, push 3 dowels all the way down through the cake and cut to size. Coat the outside of the cake completely with a layer of lilac ganache and place in the refrigerator so it can stiffen well. Repeat this a second time.

Step 4: Cake decoration

Heat in the microwave white melts mixed with purple cocol in a container, but absolutely do not let it get too hot. Put this in a piping bag and pipe the melts on the edge of the cake so it can slowly drip down. If your melts are too hot then the cake's ganache will melt too!



Sprinkle the top of the cake with some musket seeds and hazelnut crunch and put Easter chocolate on and around the cake.

Step 5: Enjoy your Pastel colored Easter drizzle cake!