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Chocolate candy bark cake

Make an original and sweet candy bark cake with this recipe! The chocolate cake is made of the FunCakes mix for Brownies and filled with a delicious chocolate cream.

Boodschappenlijstje



PME Cake Leveler Large 40cm

CL18
€12.65



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Sugarflair Paste Colour Pastel Magenta
25g

A314
€3.88



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

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Other materials:

- 6 eggs (approx. 300 gram)
- 140 gram unsalted butter
- 260 ml water
- 100 gram chopped pecan nuts
- 250 ml water
- 300 gram unsalted butter
- Stick
- Icing sugar to roll out on
- Bowls
- Scissors

Preheat the oven to 175°C (convection oven 160°C). Ingredients need to be at room temperature. Put 640 gram mixture, 3 eggs, 70 gram butter and 135 ml water in a bowl. Mix on low speed for 3 minutes to a thick batter. Add 50 gram nuts and 100 gram chocolate chunks to the batter. Line a baking pan with buttered baking paper and fill with batter. Bake the brownie in approx. 45 minutes ready. Repeat this, because we are making two 20 cm cakes. Let both cakes cool down on a grid.

Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 300 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Add the flavour and beat to a smooth buttercream (approx. 10 minutes).

Mix 10 gram egg white powder with 60 ml water in a bowl and stir this with a fork. It will remain lumpy! Fill a bowl with 500 gram icing sugar and add the egg white mixture. Beat this on the lowest

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speed to a nice stiff mixture.

Preheat the oven to 90°C. Cover a baking plate with parchment paper. Divide the mixture over two bowls and stir some magenta colouring true one of the bowls. Stir a bit of pink colouring true the other bowl. Don't stir complete, so you get a marble effect. Fill two decorating bags and pipe towers on the baking plate. Bake the towers in approx. 1 hour, don't let them become brown. Let them cool down. Keep some icing on the side.

Preheat the oven to 60°C for the candy buttons. Cover a baking plate with parchment paper. Sprinkle the candy bottoms on the plate and let them melt in the oven. This will take about 15 minutes. Stir them with a stick to create a marble effect. Sprinkle directly the pearls, crowns and nonpareils on top. Let this stiffen.

Cut the brownies with the cake leveler and fill them with the chocolate buttercream. Stack them to each other and cover the outside with the chocolate cream. Knead the lilac fondant well and roll it out on a with icing sugar covered work surface. Cover the cake with the fondant and remove the remaining fondant.

Knead the white fondant and roll this into balls of various sizes. Fill a bowl with some pearl dust and roll the balls true the dust. This how you create the large pearls.

Fill a bowl with some royal icing and colour this magenta. Dilute it with water until it has a yoghurt thickness. Fill a decorating bag and pipe thick drops on the cake. Fill a bag with some stiff icing. Break the candy bark into pieces and paste this together with the meringues and the pearls on the cake with royal icing. At last, mix two colours of nonpareils and paste them along the bottom of the cake.