



Chocolate Enchanted Cream drip cake

Chocolate lovers pay attention! This FunCakes Chocolate Enchanted Cream drip cake is the ultimate chocolate cake. It consists of choco sponge cake, it's covered and filled with choco enchanted cream, decorated with a choco drip, choco sprinkles and hazelnut crunch all in one cake. Bake this creamy chocolate cake specially for a real chocolate lover.

Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake
1kg
F10535
€8.49



FunCakes Mix for Enchanted Cream®
Choco 450g
F10135
€7.99



FunCakes Chocolate Crispy Pearls Mix
155g
F51915
€7.49



FunCakes Choco Drip Chocolate 180g
F54200
€8.79



FunCakes Decorating Bags 41cm pk/10
F85110
€3.89



Wilton Basic Turntable
03-3120
€11.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm
03-3136
€6.85



Wilton Decorating Tip Open Star #1M
02-0-0151
€2.35



Wilton Comfort Grip Spatula Curved 22,5cm
03-3133
€6.05

Ingredients for the Chocolate Enchanted Cream drip cake

- 380 g FunCakes Mix for Choco Sponge
- 150 g FunCakes Mix for Enchanted Cream® Choco
- FunCakes Choco Drip Chocolate
- FunCakes Hazelnut Crunch
- FunCakes Chocolate Crispy Pearls Mix
- 200 ml of milk
- 80 ml of water
- 5 eggs (approx. 250 g)

Other necessities for the Chocolate Enchanted Cream drip cake

- FunCakes Bake Release Spray
- FunCakes Decorating bags
- Wilton Decorator Preferred® Deep Round Pan Ø 15x7,5cm
- Wilton Cooling Grid
- Wilton Basic Turntable
- Wilton Decorating tip #1M Open Star
- Wilton Decorator Preferred Spatula Angled 22,5 cm
- Wilton Cake Leveler 25cm

Step 1: Baking the sponge cakes for the Chocolate Enchanted Cream drip cake

Start by preheating the oven to 180°C (convection oven 160°C). Mix 190g of the FunCakes mix for Choco Sponge Cake in a bowl with 2.5 eggs and 40ml of water. Use an electric mixer to mix the batter for 7-8 minutes at the highest speed. Afterwards, mix it for another 2-3 minutes at a low speed. Grease the baking pan using the bake release spray and fill the baking pan for about two thirds with the batter. Bake the cake in the preheated oven for 25-30 minutes well-done, let the cake cool down on a cooling grid after baking it. Bake a second sponge cake in exactly the same way.

Step 2: The enchanted cream for the Chocolate Enchanted Cream drip cake

Now, we're going to get started on the enchanted cream, start by mixing 150g of the FunCakes mix for Enchanted Cream Choco in a bowl with 200ml of milk. Mix this mixture for 3 minutes at the highest speed with an electric mixer.

Now, cut both the sponge cakes once using a cake leveler. Stack the layers of sponge cake on top of each other with a layer of enchanted cream inbetween. Also cover the outside of the sponge cakes with enchanted cream choco. Put the remaining enchanted cream choco in a decorating bag with decorating tip #1M by Wilton. Then, put the cake in the refrigerator for half an hour.

Step 3: Creating the drip for the Chocolate Enchanted Cream drip cake

We're going to add the drip to the cake now, start by removing the cap from the FunCakes Choco Drip Chocolate. If you have an aluminium seal, remove the seal completely. Melt the choco drip for



15-20 seconds in the microwave at max. 800W, secure the cap back on the choco drip and shake it well. Repeat this process until the drip has melted completely. Let the drip slide down the side of the cake, it's important for the cake to be cold and the drip to not be too hot. After using, you can rinse the cap with warm water.

Step 4: Decorating the Chocolate Enchanted Cream drip cake

Using your hands, push some hazelnut crunch to the bottom edge of your cake and spray some of the enchanted cream on top of the cake using decorating tip #1M. Also sprinkle some of the FunCakes Chocolate Crispy Pearls Mix on top of the enchanted cream.

This recipe was made possible by FunCakes.