Mocca cake

A classic for birthdays: a Mocca cake. Bake this delicious mocca cake yourself with this recipe from Deleukstetaartenshop.

Boodschappenlijstje

PME Palette Knife Angled Blade 23cm

PK1013
€4.99

PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€16.09

Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€3.96

FunCakes Mix for Buttercream 500g

F10125
€4.07

FunCakes Flavour Paste Mocca 100g

F56165
€6.45

Other materials

- 25 ml water
- 4 eggs
- 200 ml water
- 250 gram soft unsalted cream butter

Preheat the oven to 175°C (convection oven 160°C). Prepare 200 gram FunCakes mix for Buttercream with 200 ml water and put aside. Put 250 gram FunCakes mix for Sponge Cake Deluxe, 4 eggs and 25 ml water in a mixing bowl and mix it at high speed in 8 minutes into a smooth batter. Mix for another 2 minutes at low speed and put the batter in the greased baking pan. Bake the sponge cake in 30-35 minutes, release the cake immediately after baking and let it cool down on a cake grid.

Finish the buttercream as described on the packaging. Add FunCakes Flavouring Mocca to taste. Cut the sponge cake in two rectangular shapes and cut away the hard sides. Cut the cakes horizontally with the cake leveller. Fill them with a layer of mocca cream. Cover the cakes with a thin layer of mocca cream. Press hazelnut crunch in the cream with your hand. Put the rest of the mocca cream in a piping bag with decorating tip 1M. Pipe dots on top of the cakes. Decorate it with chocolates, coffee beans and fudge cubes. Put in the fridge until serving.