



Mini Spool Cakes

Mini cakes are delicious mini treats, great to share but also ideal with some coffee or thee. These chocolate mini cakes are decorated with a layer of melted candy melts, confetti and a swirl cream.

Boodschappenlijstje



Silikomart Tartelleta Mould 50x15mm

SF014
€13.79

Other materials for 12 pieces:

- 160 gram egg (approx. 3 pieces)
- 70 gram butter
- 135 gram water
- Whipped cream

Preheat the oven to 175°C (convection oven 160°C). Make sure all the ingredients for the brownies are at room temperature. Mix 640 gram mixture, 3 eggs, 70 gram butter and 135 ml water to a thick batter. Fill the in greased baking pan with the batter and bake the mini cakes in approx. 15-18 minutes.

Melt the brown candy melts according to the instructions on the package. If the candy melts are too thick, add some cocoa butter drops of dipping aid. Cover the brownies with the candy melts. Decorate the mini cakes with confetti and a swirl cream.

Made possible by Wilton. 