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Father's Day Sweetbox

Surprise your dad with this delicious Father's Day Sweetbox full of treats! This Father's Day Sweetbox consists of chocolate chip cookies, brownie cupcakes and chocolate geo hearts and magnum ice cream molds filled with brownie cake. A delicious chocolate treat for Father's Day! And, this Father's Day Sweetbox is also super fun to make with the kids;)

Boodschappenlijstje



FunCakes Deco Melts Toffee Flavour
250g

F25310
€4.75



Silikomart Silicone Mould Amore
Origami Geometric Heart Mini

SP36283
€22.79



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cake Brownie 1kg

F10525
€8.95

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FunCakes Sparkle Dust Golden Ginger

F41095
€3.99



House of Marie Cupcake Box with Window Kraft 12 pk/2

HM7229
€6.85



House of Marie Mini Baking Cups Brown pk/60

HM0541
€3.59



Callebaut Chocolate Callets Dark 1kg

CB424737
€18.19



House of Marie Baking Cups Craft pk/48

HM4877
€3.39



Silikomart Thermometer for Chocolate

ACC087
€27.51



Silikomart Silicone Mould Cakesicle Mini Classic

GEL01M
€16.29



Silikomart Silicone Mould 3D Chocolates Tablette Choco Bar

SCG37
€10.29



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Ingredients for the Father's Day Sweetbox

- [125 gr FunCakes Mix for Buttercream](#)
- [75 gr FunCakes Special Edition Mix for Enchanted Cream® Choco](#)
- [640 gr FunCakes Mix voor Cake Brownie](#)
- [400 gr FunCakes Special Edition Mix for Double Choco Chip Cookies](#)
- FunCakes Sprinkle Medley - Gold Deluxe
- FunCakes Mini Chocolate Rocks Dark
- FunCakes Mini Chocolate Crispy Pearls Mix
- FunCakes Deco Melts - Toffee Flavour
- FunCakes Edible Sparkle Dust Ginger Gold
- FunCakes Hazelnut Crunch
- PME Belgian Chocolate Curls White
- FunCakes Chocolate Crispy Pearls Mix
- 1 kg Callebaut Chocolade Callets - Dark
- Cranberries
- 150 gr soft unsalted butter + 80 gr butter + 70 gr butter
- 125 ml water + 8 ml water + 135 ml water
- 75 ml milk
- 1 ei + 3 eggs

Other necessities for the Father's Day Sweetbox

- Silikomart Chocolate Moulde Tablette Choco Bar
- Silikomart Ice Cream Mould Mini Classic
- Silikomart Mal Amorini Origami Geometric Heart Mini
- Silikomart Thermometer for Chocolate
- Wilton Recipe Right® Muffin Pan 12 cupcakes



- Wilton Parchment Paper Roll
- Wilton Dusting Brush Set/2
- Wilton Decorating Tip #1M Open Star
- House of Marie Baking Cups Kraft
- House of Marie Mini Baking Cups Brown
- FunCakes Disposable Decorating Bags 41 cm
- House of Marie Cupcake Box12 - Kraft
- Ice cream scoops spoon big and small

Step 1: Prepare the chocolate chip cookies and brownies for the Father's Day Sweetbox

Start making the dough for the chocolate chip cookies by mixing 400 grams of the mix together with 80 grams of butter, 1 egg and 8 ml of water. You do this by using dough hooks. Then make a roll with a diameter of about 5 cm and let it, wrapped in plastic foil, set in the refrigerator for at least an hour. In the meantime, preheat the oven to 175 ° C (convection oven 150 ° C). Cut with a sharp knife 2 cm thick cookies and place them on a greased baking tray and bake for 13-16 minutes. Make sure to put the cookies on the tray with enough space in between them. Let them cool on the counter after baking. Note: The cookies are still soft when you take them out of the oven!

Now prepare 640 gram baking mix for brownies by mixing it with 3 eggs, 70 gram butter and 135 ml water. Beat this slowly in 3 minutes to a thick batter. Meanwhile preheat the oven to 180 ° C (convection oven 160 ° C). Divide the baking cups over the muffin tin, scoop the batter into the baking cups with the help of an ice cream scoop and bake the cupcakes for about 20 minutes and let them cool on the counter.



Step 2: Prepare the Buttercream for the Father's Day Sweetbox Treats

Prepare the buttercream by mixing 125 grams of the mix with 125 ml of water. Beat this mixture with a whisk and let it stiffen at room temperature for at least one hour. Then beat 150 grams of unsalted (creamy) butter soft for about 5 minutes and add the mixture in parts to the butter. Always mix completely before adding the next part, after mixing for about 10 minutes it should be a smooth cream. Then let the buttercream stiffen in the refrigerator until it is firm. After this, scoop balls onto baking paper with a small ice cream scoop, insert a cocktail stick and put it in the freezer for an hour.

Step 3: Get started with the chocolate for the mini ice cream mould and geo heart mould

Melt 800 grams of dark Callebaut chocolate at max 450W in the microwave. Do this with intervals of 20-25 seconds and stir. When it is completely melted, add 160 g of solid dark chocolate and keep stirring with the chocolate spatula until it is completely melted. Process the chocolate further when it has a temperature of 31 degrees, this is very important! If you don't do this, your chocolate will not come out of the mould or will not come out properly.

When your chocolate is at the right temperature, lubricate the mini ice cream mould and the geo heart with a layer of chocolate and let it stiffen in the fridge. Repeat this 3 times with each time in the fridge to stiffen.

Also dip the baked cookies in the chocolate and let it stiffen in the fridge.



Step 4: Fill the mini ice cream mould, the geo mould and the chocolate bar

Crumble 6 brownie cakes and mix in some buttercream until you have a smooth dough. Push this into both the geohart and the mini ice creams and put a stick in it. Make sure the cake does not rise above the edge. Cover with a layer of chocolate and let it harden in the refrigerator. Carefully remove them from the mould. Take the largest brush from the set and let some ice creams and the heart shine by dusting the golden powder over it in a circular motion.

Now melt the Deco Melts with toffee flavour in the microwave as indicated on the package and put it in a piping bag. Fill the chocolate tablet and put it in the fridge for 20 minutes to let it set.

Step 5: Get started with the decorations for the Father's Day Sweetbox

For decoration, drizzle some toffee deco melts over the heart and the ice creams and decorate directly with the medley and mini crispy pearls. Then make the tablet with the dark chocolate and decorate with a drizzle of toffee deco melts and some dried cranberries.

Remove the frozen buttercream balls from the freezer and dip them in the chocolate. Sprinkle the hazelnut crispy directly on top and put them in a mini baking cup.

Now make 75 g chocolate enchanted cream with 75 ml milk and put this in a piping bag with # 1M. Pipe beautiful rosettes on the brownie cakes and sprinkle some dark chocolate rocks on top.

Spread the last remnant of melted chocolate on a piece of baking paper and sprinkle crispy pearls, crunchy hazelnut and white chocolate over it. Let this stiffen in the refrigerator for 20 minutes and break into pieces.

Finally, arrange all the chocolate treats in the box. You can also cover the box with a nice napkin for



example.