Chocolate cake roll

A cake roll is an easy recipe to use your leftover ingredients. This chocolate cake roll consists of a delicious brownie and strawberry buttercream.

Boodschappenlijstje

PME Palette Knife Angled Blade 23cm

PK1013
€4.99

Wilton Silicone Swiss Roll Pan 22,8x33cm

03-6690
€11.65

Other materials:

- 3 eggs
- 320 gram unsalted butter
- 335 ml water
- Cling film

Preheat the oven to 180°C (convection oven 160°C). Prepare 200 gram of FunCakes mix for Buttercream and 640 gram of FunCakes mix for Brownies as indicated on the package.

Grease the Swiss Roll Pan with Cake Release, fill with the brownie batter and make even on top. Bake for 25-30 minutes. Baking time may vary depending on your oven, so make sure to watch it while it's baking! Check if it's ready by inserting a skewer, when the skewer comes out dry, your cake is ready.

Roll up the cake with the pan still around it and let it cool down that way. Then flavour the buttercream to taste with the flavour paste and colour it pink with the FunColours gel. Then roll out the cake, add a layer of buttercream in between and roll back up carefully, this time without the pan. Wrap the cake in cling film and let it rest in the fridge for at least 2 hours, to make sure the buttercream has time to stiffen well.

Before serving, sprinkle a thick layer of icing sugar en some mini hearts on top of the roll.

Tip: you can also make the roll from (choco) sponge cake.

Made possible by FunCakes