

de leukste taarten shop



Cherry chocolate cake

Cherries and chocolate are well-known as a perfect combination. Together with whipped cream and FunCakes mix for Sweet Cookie & Crust you can make a delicious Cherry chocolate cake.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Patisse Adjustable Baking Frame
25-46cm

P02167
€14.35



FunCakes Icing Sugar 900g

F10545
€5.89



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35

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FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Almond Paste 1:1 250g

F54400
€4.25



FunCakes Mix for Cookie & Pie Crust
500g

F10170
€4.49



Dr. Oetker Whipping Cream Stabilizer
3x8g

1-50-100507
€0.95

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Other materials:

- 2 eggs
- 155 gram unsalted cream butter
- 250 ml whipping cream
- 1 bag stiffener for whipping cream
- 2 cans of cherry pie filling
- Dark chocolate bar
- Jar of cherries
- Sharp knife

Put 500 gram FunCakes mix for Sweet Cookie and Crust, 1 egg and 155 gram unsalted cream butter in a bowl and use dough hooks to mix it into a crumbly dough. Knead the dough with your hands into a ball, wrap it in plastic foil and let it rest in the fridge for an hour.

Preheat the oven to 180°C (convection 160°C). Roll out the dough on a surface covered with flour, to a thickness of 1 cm. Grease the square baking ring (smallest size) with baking spray. Use the baking ring to cut out the dough. Lay the dough with the baking ring on a baking tray covered with parchment paper. Mix 250 gram FunCakes almond paste with 1 egg and put it in a piping bag. Pipe the almond paste on the dough. Bake in 20-25 minutes. Let it cool down completely.

Add some kirsch sprinkling syrup to the cherry pie filling. Sprinkle some kirsch syrup over the cake. Divide the cherry pie filling over the cake. Beat the whipping cream stiff with 2 tablespoons of icing sugar and a bag of stiffener for whipping cream. Put the whipped cream in a piping bag with decorating tip 1M. Pipe swirls at the borders of the cake. Scrape curls from the chocolate bar. Sprinkle this over the cake. Let the cherries leak out and press them in the whipped cream.