



Chocolate cake

With the FunCakes mix for chocolate sponge cake you make these delicious chocolate cake! Fill the cake after baking with whipped cream and finish it with melted chocolate. Also ideal as birthday cake or dessert.

Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake
1 kg

F10535
€7.99



Callebaut Chocolate Mousse -Milk-
800g

CB239126
€29.85



LorAnn Bakery Emulsion - Rum - 118ml

L0746
€7.49



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



PME Deep Round Cake Pan Ø 25 x
7,5cm

RND103
€17.09

Other Materials:

- 5 eggs (approx. 240 gram)
- 90 ml water
- Chocolate mousse
- 700 ml upwhipped cream
- A bit of advocate

Preheat the oven to 175°C (convection oven 160°C). Put 400 gram mixture, 5 eggs, 90 ml water and a bit of rum essence in a bowl and mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into the greased baking pan (1/2 to 2/3 full). Bake the cake in the preheated oven in approx. 35-40 minutes. The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Cut the cake in three layers using the cake leveler. Cover the bottom part with the chocolate mousse. Then cover the second layer with the whipped cream. Mix for the cream 500 ml cream with 3 tb icing sugar and a bit of advocate. Then place the last layer on top.

Heat 200 ml cream in a pan for the ganache, make sure it won't boil. Remove the pan from the fire and desolve 200 gram of chocolate in the cream. Stir it and make sure that chocolate solve completely. Before you can use the ganache, you need to let it stiffen a bit and cool down. Then cover the whole cake with the chocolate ganache.



Made possible by FunCakes.