

Chocolate Smarties Finger Cake with the thermomix

Chocolate Smarties Finger Cake with the thermomix

20 min	20 min 38 min	20 min 38 min 58 min	20 min 38 min 58 min 4/10
20 min 38 min 58 min 4/10 11	20 min 38 min 58 min 4/10 11 16	20 min 38 min 58 min 4/10 11 16 15	

20 min 38 min 58 min 4/10 11 16 15

For the Thermomix cake :

400g of dark dessert chocolate

250g of mascarpone

100g of sugar

100g of butter

60g of flour

6 eggs

1 can of pears in syrup For the Thermomix ganache :

200g of dark dessert chocolate

100g of liquid cream For the decoration :

2 boxes of cadbury finger biscuits

Smarties

For the Thermomix cake :

Preheat the oven to 180°C

For this Thermomix Smarties cake :

»

Put the chocolate in the Thermomix bowl and blend for 7 seconds at speed 7.

»

Add the butter and cook for 3 minutes at 70°C, speed 3.

»

Add the mascarpone, eggs, flour, sugar, and program for 30 seconds at speed 4.

»

Butter 2 cake pans of the same size.

»

Divide the obtained batter into 2 and put it in each pan.

»

Bake for 30 minutes.

»

Let the cake cool.

»

Soak the cake with the syrup from the pears.

»

Cut the pears into slices and place them on the 1st cake.

»

Place the 2nd cake on top of the 1st.

Chocolate Smarties Finger Cake with the thermomix

For the ganache with the Thermomix :

Â»

Put the chocolate in the Thermomix bowl and set for 7 seconds at speed 7.

Â»

Add the liquid cream, and program for 5 minutes at 70°C, speed 3.

Â»

Place a rack on your oven tray to elevate your cake.

Â»

Place the cake on the rack and pour the ganache over it to completely cover the top and sides.

For the decoration :

Â»

Use chocolate to stick the fingers vertically around the cake.

Â»

Place the Smarties on top of the cake.

Enjoy this colorful and delicious Thermomix Smarties cake. Yum ;)