Chocolate Layer Cake with Homemade Truffles

czas przygotowania: **60 min**

poziom trudności: **trudny**



A rich chocolate layer cake filled with fluffy whipped cream and a delicious layer of blackcurrant or cherry jam. Made with Gellwe Chocolate Cake Mix, this elegant dessert is topped with homemade chocolate cake truffles, coated in cocoa powder, chopped almonds or colourful sprinkles. A beautiful centrepiece for birthdays, celebrations and special occasions.

Składniki

For the chocolate cake:

- Gellwe Chocolate Cake Mix – 1 pack
- Large eggs – 4
- Butter or margarine – 200 g
- Water – 100 ml

For the whipped cream filling:

- Whipping cream (30–36% fat) – 400 ml
- Gellwe Śmietanex Whipped Cream Stabiliser – 2 packs
- Icing sugar – 2 tbsp

For the filling, truffles and decoration:

- Blackcurrant or cherry jam – 1 small jar
- Butter – 50 g
- Icing sugar – 200 g
- Gellwe Extra Dark Cocoa Powder – 2 tbsp
- Chopped almonds – 2 tbsp
- Colourful sprinkles – 2 tbsp

Sposób przygotowania