

Chocolate Smarties Finger Cake with the magimix

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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 :

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

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

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

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Butter 2 cake pans of the same size.

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

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Bake for 30 minutes.

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Let the cake cool.

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Soak the cake with the syrup from the pears.

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

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

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For the ganache with the Thermomix :

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

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

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

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

For the decoration :

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Use chocolate to stick the fingers vertically around the cake.

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Place the Smarties on top of the cake.

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