

FALKY'S BIRTHDAY CHOCOLATE CAKE



Hooray, it's Falky's birthday!
And what's one thing every birthday
party needs? **A CAKE!** With this easy recipe,
you and your family can enjoy Falky's Birthday
Chocolate Cake right at home.

FALKY'S BIRTHDAY CHOCOLATE CAKE

WHAT YOU'LL NEED

For the cake:

250 g soft butter
250 g sugar
1 sachet vanilla sugar
5 eggs
350 g flour
60 g cocoa powder
1 sachet baking powder
250 ml milk
200 g chocolate chips

For decorating:

Chocolate glaze
Colourful chocolate sweets

And of course:

Falky's Cake Toppers

Prep Time: 25 minutes

Bake time: 30 – 35 minutes

Serves: ca. 12

Difficulty: Easy

LET'S GET BAKING

1. With the help of an adult, preheat the oven to 180°C top/bottom heat and line a baking tray with baking paper.
2. Put the butter, sugar and vanilla sugar into a large bowl and mix until nice and creamy.
3. Add the eggs one at a time, mixing well after each one.
4. Mix the flour, cocoa powder and baking powder in a second bowl. Gradually add the dry ingredients and the milk to the batter and mix everything together.
5. Gently fold the chocolate chips into the batter.
6. Spread the batter evenly over the baking tray. Now it's time for an adult to help: bake the cake for around 30–35 minutes, then leave it to cool completely.
7. Once the cake has completely cooled, spread the chocolate glaze on top – now it's time to get creative! Decorate Falky's birthday cake with colourful chocolate sweets.
8. Ta-da – your Falky Birthday Cake is ready!

TIPP:
MAKE YOUR CAKE EVEN
MORE FESTIVE WITH THE
FALKY CAKE TOPPERS!

DOWNLOAD HERE:

