



## Bueno Number Cake

Get ready for a party with this delightful Bueno Number Cake made by @niksbakt! In this recipe, the number 8 has been used, but you can, of course, use other numbers too. The cake is decorated with white chocolate buttercream and topped with Bueno. Perfect for the true Bueno fans!

## Boodschappenlijstje



**FunCakes Mix for Sponge Cake Deluxe 500g**  
F10100  
€3.96



**FunCakes Mix for Buttercream 500g**  
F10125  
€4.07



**FunCakes Flavour Paste White Choco 100g**  
F56110  
€6.05



**FunCakes Rich Caramel 300g**  
F54745  
€5.43



**Wilton Countless Celebrations Cake Pan**  
03-3116  
€37.49



**Wilton Recipe Right Non-Stick Cooling Grid 40x25cm**  
03-3136  
€6.85



**Wilton Decorating Tip Open Star #1M**  
02-0-0151  
€1.88



**Wilton Decorating Tip Open Star #4B**  
02-0-0159  
€1.88



**Wilton Decorating Tip Dropflower #2D**  
02-0-0149  
€2.35



**Wilton Cake Leveler 25cm**  
02-0-0129  
€4.15

## Ingredients

- FunCakes Mix for Sponge Cake Deluxe 500 gr
- FunCakes Mix for Buttercream 187,5 gr
- FunCakes Flavour Paste White Choco
- FunCakes Rich Caramel
- FunCakes Candy Choco Pearls Medium Copper
- 8 eggs (400 gr)
- 50 + 187,5 ml water
- 225 gr unsalted butter
- 1,5 tablespoon Nutella
- Bueno

## Supplies

- Wilton Cake Pan Countless Celebrations
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #4B Open Star Carded
- Wilton Decorating Tip #2D Dropflower Carded
- Wilton Taartzaag / Cake Leveler -25cm-

## Step 1: Bake the sponge cake

Process the ingredients at room temperature. Preheat the oven to 175°C (convection oven 160°C). Prepare 500 grams of FunCakes Mix Sponge Cake as indicated on the packaging. Spray the baking pan with baking spray and place the pieces for the number, in this recipe the number 8 is used. Fill the greased baking pan with the batter and bake the sponge cake for approximately 40-45 minutes until done. Do not open the oven during baking! The sponge cake is done when it feels springy. Remove the sponge cake from the baking pan and let it cool on a rack.

## Step 2: Make the buttercream

In the meantime, prepare one and a half portions of FunCakes Mix for Buttercream, as indicated on the packaging. Divide the buttercream into three different bowls. Add 1.5 tablespoons of Nutella to 1/3 of the portion and mix it well with the buttercream. Flavor another 1/3 portion with FunCakes Flavour Paste White Chocolate, you can easily do this by folding the flavor paste into the buttercream.

Divide the buttercream into three different piping bags as follows: Nutella buttercream with piping tip #1M, white chocolate buttercream with #4B, and regular buttercream with #2D.

## Step 3: Cut and fill the sponge cake

Slice the sponge cake in half and pipe a dam on the edge of the sponge cake. Fill the center with the white chocolate buttercream. Finish it off with caramel and place the other layer of sponge cake on top.

#### **Step 4: Decorate the number cake**

Decorate the number cake by piping various rosettes on the cake. Then top with pieces of Bueno and chocolate pearls.

#### **Step 5: Enjoy this delicious Bueno Number Cake!**

*This recipe is made possible by @niksbakt.*