



Banana caramel cake

Banana + Caramel + Cake = a delicious combination. Bake this Banana Caramel Cake following this recipe from DeLeukstetaartenshop.

Boodschappenlijstje



PME Palette Knife Angled Blade -23 cm-

PK1013
€4.99



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Mix for Cookie & Pie Crust
500 g

F10170
€4.49



Dr. Oetker Tradition Springform
Ø24x6,5 cm

DR01437
€15.99



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Flavour Paste Dulce de
Leche 100 g

F56115
€5.65



Dr. Oetker Klop-fix 3x8gr

1-50-100507
€0.85

Other materials:

- 2 eggs
- 155 + 150 gram unsalted cream butter
- 125 ml water
- Caramel paste
- 250 ml whipping cream
- 1 bag stiffener for whipping cream
- 2 big banana's

Put 500 gram FunCakes mix for Sweet Cookie and Crust, 1 egg and 155 gram unsalted cream butter in a bowl and use dough hooks to mix it into a crumbly dough. Knead the dough with your hands into a ball, wrap it in plastic foil and let it rest in the fridge for an hour.

Mix 125 ml water with 125 gram FunCakes mix for Buttercream and set aside. Preheat the oven to 180°C (convection 160°C). Lay a sheet of parchment paper on the bottom of the springform. Roll out the dough on a surface covered with flour, to a thickness of 1 cm. Use the border of the springform to cut out a circle of dough. Lay this on the bottom of the springform. Grease the border with baking spray and place the border around the bottom.

Mix 250 gram FunCakes almond paste with 1 egg and put it in a piping bag. Pipe the almond paste on the dough. Bake in 20-25 minutes. Let it cool down completely.

Finish the buttercream as described on the packaging and bring to flavour with the FunCakes flavouring dulce de leche. Use a spatula to divide the buttercream over the cake. Put two tablespoons of caramel paste in a piping bag, and pipe it on top of the buttercream. Cut the banana's into slices and lay them on the cream. Keep a few slices aside. Beat the whipping cream stiff with 2 tablespoons of icing sugar and a bag of stiffener for whipping cream. Put the whipped cream in a piping bag with decorating tip 1M. Pipe rosettes on the cake. Decorate with banana slices, chocolate and caramel curls.