

de leukste taarten shop



Artisanal loaf cake

Make a delicious artisanal loaf cake with vanilla flavour. This delightful loaf cake is easy to make with the FunCakes mix for cupcakes. You can even add a flavouring for an extra dimension.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



Patisse Ceramic Loaf Pan 25cm

P03301
€9.39



Ingredients

- 500 g FunCakes Mix for Cupcakes
- Molino Pasini Flour All Purpose 1 kg
- 250 g butter
- 5 eggs (approx. 250 g)

Tools

- FunCakes Bake Release Spray 200 ml
- Patisse Ceramic Loaf Pan 25 cm
- Mixer
- Mixing bowl

Step 1: Preparation

Preheat the oven to 160°C (320°F) or 140°C (284°F) for a fan oven. Grease the Patisse Ceramic Cake Pan with FunCakes Bake Release Spray and dust lightly with Molino Pasini Flour to prevent sticking.

Step 2: Mix the batter

In a bowl, combine 500 g FunCakes Mix for Cupcakes, 250 g butter and 5 eggs. Mix on low speed for 4 minutes until smooth.

Step 3: Bake the cake

Pour the batter into the prepared cake pan. Bake for approximately 70–75 minutes until done.



Step 4: Enjoy this Artisan loaf cake!

This recipe was made possible by FunCakes.