



Recipe Banoffee Bundt Cake

Banoffee is a delicious combination of banana and toffee. Put this ingredients in a cake and you've made yourself a yummy treat. In this recipe you learn how to bake a banoffee bundt cake with the FunCakes baking mixture.

Boodschappenlijstje



FunCakes Decorating Bags 30 cm
pk/10
F85100
€3.15



FunCakes Glaze Topping Caramel 375
g
F54365
€5.79



Patisse Bundt Pan Cast Aluminum 3
Ø24cm
P04502
€38.65



Other materials:

- 200 gram soft cream butter
- 4 eggs
- Banana

Step 1: Baking Banoffee Cake

Preheat the oven to 160°C (convection oven 145°C). Ingredients need to be at room temperature. Mix 400 gram FunCakes mix for Banoffee Cake, 4 eggs and 200 gram butter for 3 minutes at middle high speed. Mash the banana and fold this through the batter. Grease the bundt cake pan and divide the batter in the cake pan. Bake the cake in about 60 minutes until ready. Release the cake on a cooling grid and let it cool down.

Step 2: Decorating Bundt cake

Put some caramel glaze or sauce in a decorating bag and cut off the tip. Let the caramel drip over the cake. Sprinkle some fudge cubes over the caramel.