



Caramel cake with hazelnut bavaresis

With this recipe you can make a delicious caramel cake with hazelnut bavaresis it is not the easiest cake to make but if you like a challenge then you should try this!

Boodschappenlijstje



FunCakes Mix for Caramel Cake 400g

F10185
€5.00



FunCakes Flavour Paste Hazelnut 100 g

F56140
€7.10



Patisse Cake Leveler 31 cm

P01792
€6.95



FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15



Wilton Decorating Tip #1M Open Star Carded

02-0-0151
€2.35



Wilton Decorator Preferred Deep Round Pan Ø 20 x 7,5cm

03-0-0034
€11.25

Materials:

- 250 gram butter
- 4 eggs (approx. 220 gram)
- 3 tablespoons water
- Round baking pan 20 cm
- 500 gram whipped cream
- 120 ml lukewarm water
- Wilton Tip 1M
- 1 bag of caramel cookies
- Cocoa powder

Preparation:

Make sure that all the ingredients are at room temperature. Preheat the oven to 160°C (convection oven 140°C).

Mix 500 grams caramel cake mix, 250 grams butter, 4 eggs (220 grams) and 3 tablespoons of water for 4 minutes on low speed until a smooth batter. Grease a round cake pan and sprinkle some flour. Fill the pan with the mixture and bake the cake in the middle of a preheated oven for approx. 70 minutes. Let the cake cool down on a baking rack.

Beat the whipping cream until it forms soft peaks. Mix the bavarois powder with the water. Then carefully fold in the whipped cream with a spatula. Put the mixture in a decoration bag with the decorating tip already on it. Now put the bag in the refrigerator for one hour.

Divide the cake into three layers with a cake leveller or a knife. Spray the hazelnut mixture on the two intermediate layers, and the top of the caramel cake. Put a small amount of cocoa powder in a strainer and sprinkle the top of the cake, decorate it with small caramel cookies.

Made possible by Funcakes.