



New Year's Eve Cake with Tiramisu Filling

This festive drip cake for New Year's Eve consists of five layers filled with tiramisu bavarois! De cake is covered with Swiss meringue buttercream and a drip of black deco melts.

Boodschappenlijstje



FunCakes Mix for Swiss Meringue Buttercream 400g

F10145
€4.15



FunCakes Sugar Paste Raven Black 250g

F20135
€2.85



FunCakes Flavour Paste Tiramisu 100g

F56205
€5.79



FunCakes Flavour Paste Vanilla 100g

F56210
€5.79



FunCakes Candy Choco Pearls Large Copper 70g

F52730
€4.05



PME Extra Tall Candles Gold 16,5cm pk/16

CA095
€5.95



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.05



Patisse Dough Scraper 12cm

P01321
€7.19



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€3.96



Wilton Cake Leveler 25cm

02-0-0129
€4.15



PME Plain Edge Tall Side Scraper

PS41
€5.49

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 500 g
- FunCakes Mix for Bavarois Natural 50 g
- FunCakes Mix for Swiss Meringue Buttercream 150 g
- FunCakes Choco Drip Black
- FunCakes Sugar Paste Raven Black
- FunCakes Flavour Paste Tiramisu
- FunCakes Flavour Paste Vanilla
- FunCakes Candy Choco Pearls Large Copper
- RD Edible Glitter Gold
- 8 eggs
- 50 + 105 ml water
- 330 g unsalted butter
- 250 g whipped cream
- 60 ml water
- Raspberry jam

Supplies

- PME Extra Tall Candles Gold 18cm pk/16
- Wilton -Wide Glide- Rolling Pin 50cm
- PME Star Cutter Set/3
- PME Deep Round Cake Pan Ø 20 x 7,5cm
- PME Plain Edge Side Scraper
- Wilton Comfort Grip Spatula Curved 32,5 cm
- Patisse Cooling Grid Ø32cm
- Wilton Taartzaag / Cake Leveler -25cm-

Step 1: Make the FunCakes Mix for Sponge Cake Deluxe

Bake two sponge cakes of 20 cm in diameter. Preheat the oven to 175°C (hot-air oven 160°C). Process the ingredients at room temperature. Make 250 g of the FunCakes Mix for Sponge Cake Deluxe with 4 eggs and 25 ml water as indicated on the packet. Bake the biscuit for about 30-35 minutes until done. After baking, remove the sponge cake from the mould and let it cool on a cooling rack. Repeat this step again for the second sponge cake.

Step 2: Make the FunCakes Mix for Swiss Meringue Buttercream

Process the ingredients at room temperature. Make 150 g of the FunCakes Mix for Swiss Meringue Buttercream with 105 ml water and 330 g unsalted buttercream as indicated on the package. Finally, add the FunCakes Flavourpaste Vanilla to your own taste. Set the buttercream aside to use again later.

Step 3: Making the FunCakes Bavarois Naturel

Whip 250 ml of whipped cream until it is lumpy. Mix 50 g FunCakes Bavarois mix with 60 ml lukewarm water and carefully fold the mixture into the whipped cream. Finally add the FunCakes Flavouring paste Tiramisu to taste.

Step 4: Fill and spread buttercream on the sponge cakes

Cut both sponge cakes twice with the Wilton Cake Leveler. Fill with a thin layer of raspberry jam and make a dam of buttercream on the outer edge of the layer. Then fill the inside of the dam with the tiramisu bavarois and stack the next layer on top. Repeat these steps until all layers are filled. Finally, spread the cake tightly with the buttercream using a spatula and side scraper.

Step 5: Add the Choco Drip Black

Add the FunCakes Choco Drip Black by first removing the cap from the bottle. Melt for 15-20 sec in the microwave at max 800W, attach cap and shake well. Repeat until the drip is completely melted. Then run the drip over the edge of the cake.

Step 6: Make the black fondant stars

Roll out some FunCakes Sugar Paste Black. Mix some tylo powder into the fondant if necessary. Cut out small stars with the PME Star Cookie Cutters.

Step 7: Decorate the New Year's Eve cake

Decorate the bottom edge of the cake with the RD Edible Glitter Gold. Finish the cake with a cake topper, candles, FunCakes Candy Choco Pearls Large Copper, macarons and the fondant stars.