



Trempering syrup

Trempering syrup can be used to soak your sponge cake. Soaking (or “trempering”) is the process of sprinkling your sponge with a flavored syrup. This gives your cake layers extra moisture and adds delicious flavor.

Boodschappenlijstje



FunCakes Glucose Syrup 375 g

F54430

€4.99



Ingredients

- 200 ml water (or your favorite liqueur)
- 150 g sugar
- 1 tbsp FunCakes Glucose Syrup

Step 1: Make the mixture

Put all the ingredients in a saucepan and bring to a boil. If you're using liqueur, you can replace some of the water with your favorite liqueur. Let the mixture simmer and stir until all the sugar has dissolved. Then remove the pan from the heat and let the syrup cool before using.

Step 2: Use the mixture

Apply the syrup using a squeeze bottle or simply with a brush.