



Easter mirror glaze

Add some extra shine to this year's Easter with this yellow mirror glaze cake. It's easy to make this mirror glaze cake with the products from FunCakes, available at DeLeukstetaartenshop.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Sugar Dots Green 80 g

F52095
€2.65



FunCakes Flavour Paste Orange 120 g

F56305
€5.89



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Ingredients

- FunCakes Baking Mix for Cupcakes 250g
- FunCakes Sugar Dots Green 80g
- FunCakes Sugar Dots Yellow 80g
- FunCakes Mix for Bavarois Natural 150g
- FunCakes Mirror Glaze 325g
- FunCakes Flavor paste Orange
- 500 ml whipped cream
- 125g (cream) butter
- 3 eggs
- 120 ml water

Supplies

- Silikomart Silicone 3D Design Baking Form
- FunCakes Cake Cartons Silver/Gold
- Patisse Baking Paper Sheets 38x30 cm pk/20
- PME Palette knife Straight

Step 1: Bake the cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Process the ingredients at room temperature. Then make 250 g of the FunCakes Baking Mix for Cupcakes with 125 g (cream) butter and 3 eggs as indicated on the package. Line a baking sheet with parchment paper and spread the batter into a circle 15-20 cm in diameter. Bake the cake slice for 15-20 minutes until cooked and golden brown.

Step 2: Make the bavarois

Whip the 500 ml whipping cream and add 100 gram natural bavarois with 35 gram FunCakes Flavoring paste orange in a bowl. Then add 120 ml water. Stir until all lumps are removed and add this directly to the whipped cream. Stir well and pour into the silicone mold.

Step 3: Cutting the mold

Place the cake carton on the cake slice, cut out all around and push this into the bavarois. Put this in the freezer overnight.

Step 4: Pour Mirror Glaze

Place the cardboard on the cake and remove the mold. Place the cake on an elevation. Next, color the FunCakes mirror glaze light orange and put this in a measuring cup. Immediately after stirring, pour the mirror glaze over the bavarois. If you don't, the mirror glaze will thicken again and you won't get a nice result. Let the glaze drip off the cake for at least half an hour. Then run a palette knife along the bottom edge of the cake to remove the drips.

Step 5: Decorate the cake

After this, run a palette knife along the bottom edge of the cake to remove the drips. Decorate the bottom edge of the cake with a mix of the green and yellow FunCakes Sugar Dots and refrigerate until use.

Made possible in part by FunCakes.