

# de leukste taarten shop



## Artisanal loaf cake

Make a delicious artisanal loaf cake with vanilla flavour. This delightful loaf cake is easy to make with the FunCakes mix for cupcakes. You can even add a flavouring for an extra dimension.

## Boodschappenlijstje

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FunCakes Mix for Cupcakes 500g

F10105  
€3.64



Patisse Ceramic Loaf Pan 25cm

P03301  
€9.39



## Ingredients

- 500 g FunCakes Mix for Cupcakes
- Molino Pasini Flour All Purpose 1 kg
- 250 g butter
- 5 eggs (approx. 250 g)

## Tools

- FunCakes Bake Release Spray 200 ml
- Patisse Ceramic Loaf Pan 25 cm
- Mixer
- Mixing bowl

## Step 1: Preparation

Preheat the oven to 160°C (320°F) or 140°C (284°F) for a fan oven. Grease the Patisse Ceramic Cake Pan with FunCakes Bake Release Spray and dust lightly with Molino Pasini Flour to prevent sticking.

## Step 2: Mix the batter

In a bowl, combine 500 g FunCakes Mix for Cupcakes, 250 g butter and 5 eggs. Mix on low speed for 4 minutes until smooth.

## Step 3: Bake the cake

Pour the batter into the prepared cake pan. Bake for approximately 70-75 minutes until done.



**Step 4: Enjoy this Artisan loaf cake!**

This recipe was made possible by FunCakes.