



Tropical Cake Bowl

Make a lovely summer day complete with this Tropical Cake Bowl! A combination of fruity limoncello cake and deliciously fresh fruit is the ideal combination to put together in one bowl. Lean back in your chair and enjoy the sunshine with this Tropical Cake Bowl!

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Boodschappenlijstje



Wilton Recipe Right Large Loaf Pan
23,4x13,3cm

03-3130
€5.64



FunCakes Mix for Enchanted Cream®
450g

F10130
€5.88



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15



Wilton Decorating Tip Open Star #1M

02-0-0151
€1.88



Wilton Recipe Right Non-Stick Cooling
Grid 3 Tiers

03-0-0058
€11.65



FunCakes Bake Release Spray 200ml

F54100
€4.99

Ingredients:

400 g FunCakes Special Edition Mix for Limoncello Cake
75 g FunCakes Mix for Enchanted Cream
50 g FunCakes Mix for Bavarian cream - Lemon
FunCakes Flavour paste - Lemon
FunCakes Sprinkle Medley - Spring
250 ml whipped cream
175 g unsalted butter
100 ml milk
60 ml water
Green grapes
Blueberries
4 eggs (approx. 200 g)
2 kiwis
Coconut flakes

Ingredients:

FunCakes Bake Release Spray
FunCakes piping bags
Wilton Recipe Right® Large Loaf Pan 23,4 x 13,3 cm
Wilton cake grid
Wilton decorating tip #1M Open Star
4 bowls

Method:

Preheat the oven to 170 degrees and grease the baking tin with the Bake Release Spray.

Bake the FunCakes Mix for Limoncello Cake as indicated on the packaging and spoon the batter into the cake tin. Bake the cake in about 55 minutes. Not sure if the cake is done yet? Just prick it with a skewer. When the dough is no longer sticking to it, the cake is ready. Then put the cake on a cooling rack to cool down.

When the cake has cooled down a little you can cut it into slices and make small cubes.

Prepare the FunCakes Mix for Bavarois as indicated on the packaging and leave to set in the fridge.

Then start cutting the grapes into quarters, the blueberries into halves and the kiwi into pieces. Cut some slices of kiwi for decoration.

Prepare the FunCakes Mix for Enchanted Cream as directed on the packaging and flavour with the flavour paste. Then put it in the piping bag.



Finally, divide the bavarois over the bowls and smooth out nicely. Then pipe a line of Enchanted Cream over the bavarois in a circular motion. Spoon the fruit on one side of the line and the cake cubes on the other. Then sprinkle with the sprinkles and coconut flakes.

This recipe was made possible by FunCakes.