

# de leukste taarten shop



## Caramel Cake XL

Bake a delicious Caramel Cake with the FunCakes mix for Crunchy Caramel Cake. Cover the cake with a layer of buttercream caramel and turn it into a drip cake with the FunCakes Glaze Topping - Caramel.

## Boodschappenlijstje



Patisse Cooling Grid Round 32cm

01320  
€7.19



FunCakes Mix for Buttercream 1kg

F10560  
€7.95



FunCakes Mix for Caramel Cake 400g

F10185  
€4.99



FunCakes Glaze Topping Caramel 375g

F54365  
€6.15

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FunCakes Flavour Paste Caramel 100g

F56120  
€5.79



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.89



Wilton Performance Pans Round Cake Pan Ø20cm

191002565  
€10.15



Wilton Decorating Tip Open Star #6B

02-0-0168  
€2.35

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Other materials:

- 750 gram soft unsalted butter
- 200 ml water
- 9 eggs
- 4 caramel cookies

Preheat the oven to 180°C (convection oven 160°C). Prepare the 200 gram FunCakes mix for Buttercream as indicated on the package or in [this basic recipe](#). Mix 1 kilo of FunCakes mix for Crunchy Caramel Cake with 500 gram of soft unsalted butter and 9 eggs on low speed to a smooth batter. Grease the baking pans with Wilton Cake Release and divide the batter into the two pans. Bake the cakes for 60-70 minutes. Release on a cooling grid and let them cool down completely.

Now add the FunCakes caramel flavour paste to taste to the buttercream. Cut off the tops from the cakes, to make sure the cakes will fit well on top of each other. Stack the cakes with thick layers of caramel buttercream in between. Then cover the outside of the cake with a thin layer of buttercream as well, it's ok if you can still see the cake through the buttercream. Fill a decorating bag with tip #6B with the remaining buttercream.

Fill another decorating bag with the FunCakes Glaze Topping - Caramel, cut off a small tip and let the glaze drip along the edge of the cake. Pipe buttercream swirls on top of the cake. Cut two caramel cookies in 4 pieces and place a quarter in every swirl. Cut another 2 cookies in small pieces and fill the top of the cake with it. Leave the cake in the fridge until further use.

Made possible by: 