



Cappuccino Mirrorglaze

A bavarois Mirrorglaze cake with a summer feeling! The bavarois has a delicious cappuccino taste and a bottom from biscuit. The tufts of enchanted cream and the red berries really create that summer feeling.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1kg
F10500
€5.59



FunCakes Mix for Enchanted Cream®
450g
F10130
€5.88



FunCakes Food Colour Gel Brown 30g
F44140
€2.84



FunCakes Sparkle Dust Classic Gold
F41130
€3.11



FunCakes Bake Release Spray 200ml
F54100
€4.99



PME Deep Round Cake Pan
Ø17,5x7,5cm
RND073
€10.99



FunCakes Decorating Bags 41cm pk/10
F85110
€3.79



Wilton Decorating Tip Open Star #1M
02-0-0151
€1.88

Other ingredients:

- 3 eggs
- 20 ml water
- 500 ml whip cream
- 120 ml lukewarm water
- 75 ml milk
- Red berries

Step 1: Sponge cake

Preheat the oven to 175°C (convection oven 160°C). Mix 200 grams of FunCakes mix for biscuit deluxe with 3 egg and 20 ml water. Mix the mixture for approx 7-8 minutes on the highest speed and 2-3 minutes on a lower speed. Spray the PME deep round cake pan in with the FunCakes bake release spray. Put the batter in the baking tray and bake the biscuit for approx. 30-35 minutes. Put the cake after baking on a cooling grid to cool of completely.

Step 2: Bavarois

Beat 500 ml whipping cream until it forms soft peaks. Mix 100 g bavarois mix with 120 ml lukewarm water and carefully fold this mixture into the whipped cream. Put this mixture in the Silikomart Silicone 3D Design Mould Raggio. Cut the sponge cake in small pieces and divide this over the mould, this is going to be the bottom of the cake, make sure the mould is completely covered but you can still see the hole in the middle of the mould. Put this for at least 1 night in the freezer.

Step 3: Mirroglaze

Take the frozen cake out of the freezer and put this on a cardboard with a hole in the middle on a cake grid. Pour the 2 pots of Mirroglaze in a measuring cup and pour this over the cake. Let this drip and dry until it's completely dry.

Step 4: Decorating

Mix 75 gram FunCakes mix for enchanted cream with 75 ml milk and stir some FunCakes edible FunColours gel brown through the cream to create a marble effect. Put this in a piping bag with decorating tip #1M and squirt tufts on the top and around the side of the cake. Sprinkle some FunCakes edible sparkle dust glitter gold over the cake. Decorate with some red berries.