



Number Cake

This Number Cake is a variation on the Cookie Cake. This number cake is made with sponge cake and just as delicious as the Cookie Cake!

Boodschappenlijstje



Patisse Disposable Piping Bags 41cm
pk/24

02435
€5.85



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



FunCakes Mix for Sponge Cake Deluxe
1kg

F10500
€6.99



PME Cake Leveler Small 25cm

CL12
€5.45



FunCakes Food Colour Gel Pink 30g

F44110
€3.55



FunCakes Icing Sugar 900g

F10545
€5.49

Other materials:

- 15 eggs
- 566 ml water
- 300 gram MonChou
- 200 ml whipping cream
- 130 gram fine crystal sugar
- Marrow of 1 vanilla pod
- Decoration as desired

Preheat the oven to 180°C (convection oven 160°C). Prepare 330 gram of Mix for Sponge Cake Deluxe as indicated on the package or in this [basic recipe](#). Get the right format of the baking pan using the inserts and as explained in the attached instructions. Grease the baking pan with Cake Release, fill with batter and bake for 30-35 minutes. Release the cake after baking and let it cool down completely on a cooling grid. Again, prepare sponge cake batter with 330 gram of mix and use to make the second letter.

Shape the letters following the instructions and cut the cakes in half once with a cake leveller. Fill a bowl with 300 gram MonChou, 200 ml whipped cream, 2 tablespoons of icing sugar, 130 gram fine crystal sugar and the marrow of 1 vanilla pod and mix to get a thick, smooth cream. Fill a decorating bag with tip #1A with it. Then make the Mix for Crème Pâtisserie as indicated on the package or in this [basic recipe](#). Again fill a decorating bag with tip #1A with it. Pipe dots on the bottom of the cake with the crème pâtisserie, place the other layer of cake on top of it and cover with dots of MonChou cream. Decorate the letters with fresh strawberries, blackberries, roses, hearts, macarons and meringues.