



Coffee with Flavour Paste Caramel

Give your coffee a delicious flavor with FunCakes' flavour pastes and top with a big dollop of enchanted cream! Which flavour paste you use for your coffee is totally up to you. In this recipe we used the FunCakes Flavour paste Caramel, but also try for example the flavour paste cinnamon, mocca, or hazelnut. Perfect to drink in the sun or with a pastry!

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g
F10130
€7.35



FunCakes Flavour Paste Cookies 100 g
F56155
€5.15



FunCakes Flavour Paste Mocca 100 g
F56165
€6.45



FunCakes Flavour Paste Caramel 100 g
F56120
€5.69



FunCakes Flavour Paste Hazelnut 100 g
F56140
€7.29



FunCakes Micro Marshmallows 50 g
F51105
€2.85



FunCakes Mini Fudge 65 g
F53185
€3.65



FunCakes Hazelnut Crunch 200 g
F54620
€5.55



Wilton Decorating Tip #1M Open Star
Carded
02-0-0151
€2.35



FunCakes Decorating Bags 46 cm
pk/10
F85120
€4.09

Ingredients

- FunCakes Mix for Enchanted Cream® 150 g
- FunCakes Flavour Paste Cookies
- FunCakes Flavour Paste Mocca 1
- FunCakes Flavour Paste Caramel
- FunCakes Flavour Paste Hazelnut
- FunCakes Flavour Paste Cinnamon
- FunCakes Micro Marshmallows
- FunCakes Mini Fudge
- FunCakes Hazelnut Crunch
- 500 ml milk
- Coffee
- Ice cubes

Supplies

- FunCakes Decorating Bags 46 cm pk/10
- Wilton Decorating Tip #1M Open Star Carded

Step 1: Make the enchanted cream

Make 150 grams of the FunCakes Mix for Enchanted Cream with 200 ml milk as indicated on the package. Then put the enchanted cream in a piping bag with the nozzle #1M.

Step 2: Make the coffee

Pour the coffee into a glass and add a generous teaspoon of flavour paste and stir into the coffee. Here you can use different flavour pastes. For example, the flavor paste mocca, hazelnut, cookies or cinnamon. In this recipe we used the FunCakes Flavour Paste Caramel.

Step 3: Decorate the coffee

Pipe a tuft of enchanted cream onto the coffee and drizzle some flavour paste on top. Finally, top with the FunCakes Micro Marshmallows and FunCakes Mini Chocolate Fudge.

Prefer to make an Iced Latte Caramel? You can!

Fill a tall glass halfway with ice cubes. Pour in cold milk until the ice cubes are submerged. Stir some FunCakes Flavour Paste into the cooled coffee and pour it into the glass. Pipe a large dollop of enchanted cream into the glass and drizzle some of the flavour paste on top. Finally, sprinkle with the mini fudge cubes. This way you have an iced latte caramel!

Step 4: Enjoy this delicious Coffee with Caramel with a piece of cake!

This recipe is made possible by FunCakes.