



Blood Orange Bavarois Cake

Prepare a delightful marzipan cake filled with Orange Bavarois cream. Simply follow the steps in the recipe and easily make this cake yourself. This cake is also perfect as a dessert or as a treat during King's Day!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g
F10100
€4.21



FunCakes Flavour Paste Orange 120 g
F56305
€5.01



FunCakes Marzipan Sunset Orange 250 g
F28140
€3.56



FunCakes Bake Release Spray 200ml
F54100
€4.24



Wilton Disposable Bags & Tips #1M
pk/6
2104-6882
€4.67



Patisse Cooling Grid Non-Stick
40x25cm
P10578
€6.28



PME Deep Square Pan 20 x 20 x 7,5 cm
SQR083
€13.68



PME Cake Leveler Small -25 cm-
CL12
€4.63

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 330 g
- FunCakes Flavour Paste Orange 120 g
- FunCakes Marzipan Sunset Orange 250 g
- FunCakes Bake Release Spray
- 5 eggs (approx. 250 g)
- 33 ml + 120 ml water
- 500 ml whipped cream
- Chocolate decorations
- Can of mandarins
- Orange marmalade
- Icing sugar to roll out on

Supplies

- Wilton Disposable Bags & Tips #1M pk/6
- Wilton -Perfect Height- Rolling Pin 22,5cm
- Patisse Cooling Grid Non-Stick 40x25cm
- PME Deep Square Pan 20 x 20 x 7,5 cm
- PME Cake Leveler Small -30 cm-
- Knife

Step 1: Bake the sponge cake

Make sure all ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 330 grams of FunCakes Mix for Sponge Cake, 5 eggs, and 33 ml of water in a bowl. Beat the batter for 7-8 minutes at the highest speed, then mix for another 2-3 minutes at low speed. Fill the greased baking pan (1/2 to 2/3 full) and bake the cake for 35-40 minutes until done. Do not open the oven during baking! The cake is done when it feels springy to the touch. Immediately remove from the baking tin after baking and let it cool on a wire rack.

Step 2: Cut the sponge cake and prepare the filling

Slice the sponge cake into 3 layers. Drain the mandarin oranges and distribute a few over the bottom layer of sponge cake. Whip the whipped cream until it forms soft peaks and set aside 2 generous tablespoons. Mix 100 grams of FunCakes Mix for Bavaois with 35 grams of FunCakes Flavour Paste Orange in a bowl and add 120 ml of water, mix well, then fold it into the rest of the whipped cream. Let it set for a while.

Step 3: Fill the sponge cake

Divide the Bavaois cream in half and spread it over the bottom layer of sponge cake. Place the middle layer on top, add some mandarin oranges, and spread them with Bavaois. Place the final layer on top and spread a thin layer of marmalade and a thin layer of whipped cream over the top and short sides.

Step 4: Decorate with marzipan

Knead the marzipan well and roll it out thinly on powdered sugar. Place the sheet on the cake and gently press it down. Trim off the excess marzipan with a knife. Using the remaining whipped cream, make a dollop on the cake and decorate it with the remaining mandarin oranges and chocolate decorations.

Step 5: Enjoy this delicious Blood Orange Bavarois Cake!

This recipe is made possible by FunCakes.