



Loaf cake with pecans

Make a delicious loaf cake with pecans! The base of the cake is the mix for cookies, then you fill it with a layer of cupcake batter. Finish the cake with crème patisserie and some pecans. Bake the cake and you have a lovely cake, thanks to FunCakes.

Boodschappenlijstje



Patisse Silver-Top Quiche Form Loose
Bottom 35x11cm

P03567
€10.49

Other materials:

- 450 gram cold butter
- 7 eggs (approx. 350 gram)
- 250 ml water
- 4-5 tb apricot jelly
- Pecans
- 1 baking tray of 25 x 45 cm

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mixture with 150 gram butter and 1 egg to a dough. Leave the batter to chill in the fridge. Mix 100 gram mix for Crème pâtissière with 250 ml water and leave to rest.

Roll out the cooled biscuit dough on a work-surface dusted with flour. Take a baking pan and stretch out the dough. Place this layer in the baking shape. Do you have a springform cake baking tin? Then stretch out the dough directly onto the baking tray, which has either been greased or covered in baking paper. Make sure that butter is rubbed onto the baking tray or the spring form and then dusted with flour!

Mix 600 gram mix for Cupcakes with 300 gram butter and 6 eggs. Mix the batter gently and for a short time. Apply a thin layer of apricot jelly to the slice of pastry dough with either a brush or spatula. Then pour a layer cupcake batter measuring about 3cm over the dough. Divide it equal with the help of a scraper or a spatula.

Now put the custard cream into a decorating bag and pipe the cream diagonally. Now sprinkle pecan nuts over the cake and bake the Autumn Cake in the oven for about 35-40 minutes until golden brown. Check to see that the cake is cooked! If it is still too soft, leave the cake to bake for another 5 minutes. The baking time is partly dependent on the thickness of the cupcake batter layer and the size of the shape.

Tip: are you using a round quiche pan of 24 cm? Than halve the ingredients above.

Made possible by FunCakes. 