Dulce de Leche Stack Cake

Dulce de Leche lovers beware! Eefje from Eefsfood has again pulled out all the stops to make a beautiful cake especially for Deleukstetaartenshop. This autumnal cake with delicious Dulce de Leche flavor is delicious to get you through the rainy days. Bon appetit!

Boodschappenlijstje

PME Extra Deep Round Cake Pan Ø 15 x 10cm
RND064
€10.49

FunCakes Mix for Sponge Cake Deluxe 1 kg
F10500
€6.99

FunCakes Flavour Paste Dulce de Leche 100 g
F56115
€5.65

FunCakes Chocolate Crispy Pearls Salted Caramel 155 g
F51945
€9.79

Patisse Parchment Paper Sheets 38x30cm pk/20
P01733
€3.85

ScrapCooking 24 Carats Gold Leaf Sheets pk/4
SC4302
€28.95

FunCakes Decorating Bags 46 cm pk/10
F85120
€4.09

Ingredients

For the sponge cake

- 250 grams FunCakes mix for cookies
- 4 medium eggs
- 25 ml water
- 1 tablespoon Dulce de Leche flavor paste
- 1 tablespoon instant coffee
- 1 tablespoon hot water

For the buttercream

- 500 grams butter (at room temperature)
- 125 grams white chocolate
- 80 grams powdered sugar
- 2 tablespoons Dulce de Leche flavor paste
- 1 tablespoon vanilla extract

For the finishing touch

- FunCakes Choco caramel pearls
- Gold leaf
- Tinting sprinkles
- Cake topper

Optional

- A liqueur to drizzle the cakes with, Eefje used the salted caramel Baileys
- 3 caramel sea salt syrup wafers (in small pieces)

Other necessities

- 2 round cake pans (diameter of 15cm)
- Scraper
- Piping bags
- Nozzle
- Baking paper
- Serrated knife

Step 1: Making the sponge cake

Line the bottom and edges of the baking pans with a sheet of baking paper. Using sunflower makes the baking paper stick better. Next, preheat the oven according to the package directions. Then make the sponge cake as described on the package. Dissolve the coffee in the hot water and add it to the batter together with the flavor paste. Finally, bake the sponge cake for 25 minutes.

Step 2: Start making the buttercream

Cut the butter into cubes and beat for 15-20 minutes until fluffy. Scrape the edges occasionally and

set your machine to about 75% of its power. In time, you will see the butter increase in volume and the color of the butter become whiter. In the meantime, melt the white chocolate and let it cool again until lukewarm (or colder, as long as it remains liquid).

Step 3: Finishing the buttercream

Then first, add the powdered sugar to the butter and use this to mix the butter for about 5 more minutes on a low setting. Then pour in the cooled chocolate and finish with the flavor paste. This is a delicious, but also a bland cream. This is fixable! Put the bowl in the refrigerator for about an hour. Take the bowl out every 20 minutes to mix the cream for a while. This is because the cow spreads better and faster this way. When the texture is to your liking you can process it.

Step 4: Cutting the baked cookie

Cut the now cooled cookie completely flat on the convex side and then cut it in half horizontally 1 more time. Now you can build up the cake. Optionally, sprinkle the cake with a liqueur of your choice. This can be done easily with a kitchen brush.

Step 5: Start building up the stack cake

Then pipe a flike edge of cream on a layer of sponge cake. In the middle, this may be slightly mider thick. Level this with a palette knife and sprinkle one syrup wafer cut into small pieces over this. Then place a second cake slice on top of this and repeat all of this. Make sure you build the cake straight. Finish the cake as tightly as possible and then place in the refrigerator for at least half an hour.

Step 6: Finishing the Dulce de Leche Stack Cake

To decorate the cake, Eefje blew the pearls against it from the palm of her hand, threw another part against it and another part she put on it piece by piece with tweezers. For the tufts on the top of the cake, you have enough cream to make something creative of your own. Finish the cake with a nice topper and possibly some gold leaf. You can apply this with a small brush. Enjoy your meal!

This recipe was made possible in part by Eefsfood