



Christmas Tree Tiramisu Bavaise Cake

This delicious Christmas Tree Tiramisu Bavaise Cake is very easy to make, but so delicious! The bavaise is delectably flavoured with FunCakes Tiramisu Flavouring paste and sprinkled with cocoa powder. A delicious airy Christmas dessert. Perfect for the Christmas season!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Sugar Paste Decorations Ice Crystal White Set/12

F50270
€3.95



FunCakes Candy Choco Metallic Silver 80g

F52945
€5.15



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



FunCakes Flavour Paste Tiramisu 100 g

F56205
€5.79



FunCakes Candy Choco Pearls Large Matt Mix 70 g

F52745
€3.95



Silikomart Silicone Mould Christmas Tree

SFT203
€25.65

Ingedriënten

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Bavarois Natural 150 g
- FunCakes Choco Lentils Metallic Silver
- FunCakes Candy Choco Pearls Large Lilac
- FunCakes Candy Choco Pearls Large Ivory
- FunCakes Flavour Paste Tiramisu

Supplies

- Silikomart Silicone Mould Christmas Tree
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

Step 1: Make the FunCakes Baking Mix for Cupcakes

Preheat the oven to 180 degrees (hot air oven 160 degrees). Mix 250g of the FunCakes Baking Mix for Cupcakes with 2.5 eggs and 125g of butter as indicated on the package. Then spread the batter on a baking sheet lined with baking paper to a thickness of about 1 cm. Bake the cake for about 17-22 minutes until done. After baking, leave to cool on a cooling rack.

Step 2: Make the FunCakes Mix for Bavarois Naturel

Meanwhile, whip 400 ml of whipped cream until lumpy, leave this to stand for later. Then prepare 100 g of the FunCakes Mix for Bavarois Naturel with 110 ml of water as indicated on the package. Add two large teaspoons of the FunCakes Tiramisu Flavouring paste to the bavarois mix.

Step 3: Cut a Christmas tree out of the cake

Use the Silikomart Silicone Mould Christmas Tree to cut a Christmas tree from the cake. Next, fill the Silikomart Silicone Mould Christmas Tree with the tiramisu bavarois and place the cake on top of the tiramisu bavarois. Press on the cake lightly and put the tiramisu bavarois Christmas tree cake in the freezer overnight.

Step 4: Decorate the Christmas tree cake

Remove the Christmas Tree Tiramisu Bavarois Cake from the freezer and out of the mould. Then let the cake thaw in the fridge on a serving plate.

Before serving, sprinkle cocoa powder over the Christmas cake and decorate the Christmas tree cake with the FunCakes Candy Choco Pearls Large Ivory, FunCakes Candy Choco Pearls Large Lilac and FunCakes Choco Dragees Metallic Silver.

Step 5: Deliciously enjoy the Christmas Tree Tiramisu Bavarios Cake with the holidays!