



Recipe Easter Advocate Cake

This Easter Advocate cake with homemade ladyfingers is perfect for an Eastern brunch with your family. Finish it off with cheerful sprinkles and Enchanted Cream Tufts.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1kg
F10500
€6.99



FunCakes Mix for Enchanted Cream®
450g
F10130
€7.35



FunCakes Deco Melts Yellow 250g
F25115
€4.55



FunCakes Sugar Dots Green 80g
F52095
€2.79



FunCakes Decorating Bags 30cm pk/10
F85100
€3.25



Patisse Baking Paper Round 23cm
pk/20
P01709
€2.79



PME Cake Leveler Small 25cm
CL12
€5.79

Ingredients

- 400 grams FunCakes mix for Biscuit Deluxe
- FunCakes Deco Melts Yellow
- FunCakes mix for Bavarois
- 75 grams FunCakes Enchanted Cream
- FunCakes Bake Release Spray
- FunCakes Sugar Dots Yellow 80 g
- FunCakes Sugar Dots Green 80 g
- 6 eggs
- 40 ml water
- Advocate
- Water for bavarois mix
- 400 ml whipped cream
- 100 ml milk
- Fine granulated sugar

Supplies

- Patisse Baking sheet Round 23cm
- PME Pie saw 30cm
- Patisse Cake Rack Round 32cm
- FunCakes piping bags 30 cm pk/10
- JEM Round Nozzle #12
- JEM Small Open Star Savoy Nozzle #1M
- FunCakes Cake Ribbon White 15 mm x 20 m

Step 1: Make the cake

Prepare 400 grams of FunCakes mix for Biscuit Deluxe as indicated on the package with 40 ml water and 6 eggs. Preheat the oven to 175°C (hot air oven 160°C). Place a sheet of baking paper on the bottom of the springform pan and draw the rim around it. Grease the springform pan with baking spray. Fill the springform pan 2/3 full with the sponge cake mix and put the rest of the sponge cake mix in a piping bag with nozzle #12. Bake the cake for about 30-35 minutes until done. Remove the sponge cake from the springform pan and let it cool well on a cake rack.

Step 2: Make your own long fingers

Raise the temperature of the oven to 195°C (hot air oven 180°C). Line a baking tray with baking paper and sprinkle generously with fine granulated sugar. Using the piping bag with cake mix, pipe stripes about 10 cm long. Bake the long fingers for about 10-12 minutes until brown and crisp. Make as many long fingers until you run out of batter.

Step 3: Melt the Deco Melts

Melt the yellow FunCakes Deco Melts in the microwave at 450W, stirring occasionally. Remove the deco melts from the microwave when almost melted and stir away any visible bits in the warm melts.

Dip the long fingers in the melts and place them on a plate with baking paper. Put them in the fridge and take them out after 5 minutes, otherwise they will become soft due to the moisture of the fridge.

Step 4: Make the bavarois

Beat the whipping cream until lumpy (not stiff!). Put a bowl on the scale and put 100 grams of FunCakes mix for Bavarois in it. Add 60 grams of eggnog and fill up with water until the scale shows 120 grams. Stir this firmly and immediately spat it through the lumpy whipped cream. Leave this in the refrigerator for half an hour to stiffen.

Step 5: Filling the cake

Using the cake cutter, cut the sponge cake twice. You won't use the top part. Take the springform pan again and make sure the rim is snug around the bottom. Stick a strip of FunCakes Acetate film along the inside edge of the springform pan with water. Place a slice of sponge cake on the bottom of the springform pan. Spread some eggnog on the slice of cookie and spoon a layer of bavarois on top. Place the second slice of cookie on top, spread some eggnog on it as well and cover with the rest of the bavarois. Then put the cake in the refrigerator for at least an hour.

Step 6: Making the Enchanted Cream

Make 75 grams of FunCakes Enchanted Cream with 100 ml of milk as directed on the package. Put this in a piping bag with nozzle #1M. Also put some eggnog in a piping bag. Remove the cake from the refrigerator and remove the acetate foil from the cake. Stick the long fingers against the edge of the cake. If necessary, tie a piece of string or ribbon around the cake.

Step 7: Decorating the cake

Cut a small tip off the piping bag of eggnog and drizzle it over the top of the cake. Then, using the FunCakes Enchanted Cream, make generous tufts on the top of the cake. Finally, sprinkle a mix of yellow and green confetti on top.

Step 8: Enjoy your Easter Advocate Cake!