Recipe for Salted Caramel Number Cake

This cake is made of crunchy caramel cake filled with salted caramel buttercream and decorated with caramel sauce and caramel cookies. That is guaranteed to be a treat! You bake the cake in the numbers or letters you need with the handy Wilton baking pan.

Boodschappenlijstje

FunCakes Mix for Caramel Cake 400g

F10185
€4.99

FunCakes Mix for Buttercream 500g

F10125
€5.09

FunCakes Flavour Paste Caramel Toffee 100g

F56150
€4.72

Callebaut Topping Caramel 1kg

CB235753
€17.29

Patisse Foldable Cooling Grid Stainless Steel 46x32cm

P01323

€12.25

PME Cake Leveler Small 25cm

CL12

€5.79

Wilton Decorating Tip Open Star #1M

02-0-0151

€2.35

Wilton Decorating Tip Round #1A

02-0-0166

€2.35

Wilton Decorating Tip Open Star #6B

02-0-0168

€2.35

FunCakes Decorating Bags 41cm pk/10

F85110

€3.89

Necessities

- FunCakes Special Edition Mix for Crunchy Caramel Cake
- FunCakes Bake Release Spray
- FunCakes Mix for Buttercream
- FunCakes Flavour Paste Caramel Toffee
- Callebaut Topping -Caramel-
- FunCakes Mini Fudge
- Wilton Cake Pan Countless Celebrations
- PME Cake Leveler
- Wilton Decorating tip 1A, 1M and 6B
- FunCakes Disposable Decorating Bags
- 760 grams of butter
- 350 grams of eggs (7 pieces)
- 370 ml of water
- Pinch of salt

Preparation method for 1 number. Note: the amount of baking mix and buttercream you need may vary per grade.

Step 1: Bake a Caramel cake

Make sure all ingredients are at room temperature. Mix 800 grams of FunCakes mix for Crunchy Caramel Cake, 400 grams of butter, 350 grams of eggs and 70 ml of water in 4 minutes on low speed to a smooth batter. Spray the baking pan with baking spray and fill it 2/3 full with the batter. If you have batter left, you can, for example, bake cupcakes. Bake the cake for 70 minutes and after baking, put it on a cooling grid to let it cool. When it has cooled down, cut the cake into 2 slices with a cake leveler.

Step 2: Make Salted Caramel Buttercream

Meanwhile prepare 300 gram FunCakes mix for Buttercream with 300 ml water. Beat the mixture with a whisk. Beat 360 g unsalted (cream) butter until creamy for about 5 minutes. Add the mixture in parts to the butter, always mixing completely before adding the next part. Mix everything into a smooth cream (approx. 10 minutes). Add the FunCakes Flavour Paste Caramel Toffee to taste. Add a pinch of salt. Divide the buttercream over 3 decorating bags with nozzles 1A, 1M and 6B.

Step 3: Decorating the cake

Pipe round tufts of buttercream on the bottom cakes. Place the top cakes on top and pipe a variety og tufts on top with the decorating bags. Make sure the entire top is covered. Decorate the cake with caramel cookies, fudge cubes and caramel sauce.