

de leukste taarten shop



Mini cakes

These cut mini cakes are made with the FunCakes mix for Sponge Cake. Cut the cakes after baking and fill them with a delicious strawberry bavaois. Finish them with a lovely bow.

Boodschappenlijstje



PME Cake Leveler Large 40cm

CL18
€12.65



FunCakes Mix for Sponge Cake Deluxe
1kg

F10500
€6.99



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.95



FunCakes Sugar Paste Hot Pink 1kg

F20545
€9.49

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FunCakes Sugar Paste Sweet Pink 1kg

F20510
€9.49

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Other materials:

- 5 eggs (approx. 250 gram)
- 33 ml water
- 250 ml whipping cream
- 60 ml water
- Strawberry jam

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 330 gram mixture, 5 eggs and 33 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 35-40. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

In the meanwhile make the bavarois. Beat 250 ml cream a bit. Mix 50 gram mix for bavarois with 60 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Let this stiffen for 10 minutes in the fridge.

Cut the cake after cooling down in half with the cake leveler. Cover the first layer with a thin layer of strawberry jam and a layer of bavarois. Turn the top layer and cover it with a thin layer of jam. Turn it back and place it on the other layer. Cover the top of the cake with a thin layer of bavarois and put it in the fridge.

Colour 250 gram fondant light pink and 50 gram dark pink. Roll the fondant out on a with icing sugar covered work surface to a big slice with a thickness of 1 - 2 mm. Cut out a square that is exactly the same size as the top of the cake. Place the square on the cake and put the cake back in



the fridge.

Roll out the dark pink fondant to a slice of 1 - 1½ mm. Use the multi ribbon cutter to make ribbons. We have used the smooth wheels with the widest cylinder. Cut the ribbons into strokes of 7 cm. Put a bit of edible glue in the middle of the stroke and fold the ends of the stroke to the middle. Press it together a bit to make the bow. Take a small piece of fondant and place this around the bow. Make as many bows as you need.

Cut the cake in small squares. Place the ribbons over the cakes and paste the bows on top.