



Bavaois cake with fruit

This Bavaois cake is made with FunCakes mix for Bavaois and the bottom is a delicious soft cake. Give the bavaois any flavour you want with the FunCakes flavouring pastes. This Bavaois cake is made with passion fruit flavouring and decorated with colourful fruit.

Boodschappenlijstje



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

03-3136
€6.85



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Flavour Paste Passion Fruit
120 g

F56275
€5.89

Other materials:

- 60 ml water
- 500 ml whipped cream
- 3 eggs
- 125 gram unsalted butter
- Canned mandarin segments
- Figs
- 2 passion fruits
- Blackberries
- Raspberries
- Strawberries
- Kiwiberries
- Unsalted pistachios

Preheat the oven to 180°C (convection oven 160°C). Prepare 250 gram FunCakes mix for Cupcakes following the indications on the package or in [this basic recipe](#). Place a layer of baking paper in between the bottom and the edge of the springform, grease the edges of the springform with baking spray and fill the pan with the cupcake batter. Bake for 25-30 minutes and let it cool down on a cooling grid afterwards. Clean the springform pan, place a new piece of baking paper in it and place the cooled down cake back in the pan. Place a piece of acetate foil along the inside edge of the springform. Potentially you can lubricate the springform with baking spray first and then place the acetate foil in it, to prevent it from curling up.

Mix the whipped cream a bit, without making it all stiff. Weigh 100 gram of FunCakes mix for Bavarois into a bowl, put the scale on 0 again and then weigh 60 gram of the flavouring and add this to the bowl which already contains the bavarois powder. Then fill it with water until the scale has reached 120 gram. Stir this well and mix it with the whipped cream. Fill the with acetate foil covered springform with the mixture, make the top straight with the spatula and let it rest in the freezer for an hour, this will enable you to cut nice, straight slices in the end. Decorate the slices with several sorts of fruits/nuts. Put it in the fridge until further use.

Tip: you can give the bavarois any flavour with the FunCakes flavouring pastes. Decorate the cake as desired with fruit, nuts, candies and more.

Made possible by FunCakes