



Delicious fig cake with walnuts

This delicious fig cake is made of three different kinds of cakes, the caramel, brownies and cupcakes. The cake is covered with the FunCakes mix for Enchanted Cream with a delightful caramel flavour and off course figs and walnuts.

Boodschappenlijstje



LorAnn Super Strength Flavor -
Caramel - 3.7ml

L0600
€1.95



Patisse Silicone Baking Brush

P10312
€1.69

Other materials:

- 570 gram butter
- 12 eggs size L
- 435 ml water + 3 tablespoons water
- 300 ml skimmed milk
- 300 ml water
- 5 figs
- 150 gram unsalted walnuts
- Pancake syrup
- Secateurs
- Large plate
- Tablespoons

Make sure all the ingredients are at room temperature. Preheat the oven to 160°C (convection oven 140°C).

Lubricate the baking pan with the cake release and the brush. Prepare the mix for Caramel Cake according to the instructions on the package (use 500 gram mixture, 4 eggs, 250 gram butter and 3 tablespoons water). Fill the baking pan with the batter and bake the cake in approx. 70 minutes. Let it cool down on a grid.

Prepare the mix for Cupcakes according to the instructions on the package (use 500 gram mixture, 250 gram butter and 5 eggs). Lubricate the baking pan and fill this with the batter. Bake the cake in approx. 70 minutes and let it cool down on a grid.

Prepare the mix for Brownies according to the instructions on the packages (use 640 gram mixture, 70 grams butter, 3 eggs and 125ml water). Lubricate the pan and fill this with the batter. Bake the cake in approx. 50 minutes and let it cool down on a grid.

Mix 450 gram mix for Enchanted Cream, 300 ml milk and 300 ml water for 3 minutes at high speed. Add the caramel flavouring.

Place the brownie at the plate and cover it with a thin layer of cream. Place the caramel cake on top and cover this also with a thin layer of cream. Finally, add the 'regular' cake on top.

Use the secateurs to cut the dowels at the correct height. Stick them in the top of the cake. Use the spatula to cover the outside with a thick layer of enchanted cream. Don't forget to cover the top also.

Cut the figs into size equal slices. Use the figs and walnuts to decorate the cake. Take a tablespoon of syrup and let this drop along the cake. Repeat a few times.