# Birthday cake with nonpareils

Nonpareils will make a party of every cake! For decorating this banana bavarois cake with chocolate we have mixed various kinds of nonpareils; kids love them.

## Boodschappenlijstje



**PME Extra Deep Round Cake Pan Ø20x10cm**
RND084
€15.55



**Sugarflair Paste Colour Pastel Daffodil 25g**
A301
€4.65

Other materials:

- 21 ml water
- 3 eggs (approx. 150 gram)
- 250 ml cream
- 1 banana

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 210 gram mix for Sponge Cake, 3 eggs and 21 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. 30-35. 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.

Mix the different kinds of nonpareils in a bowl. Cut the cooled down cake with the cake leveler in three layers.

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.

In the meanwhile, melt 30 gram chocolate melts in the microwave. Fill a decorating bag with the melted chocolate. Cut the banana in thin slices.

Cover the bottom layer of the cake with a thin layer of banana bavarois and place a few slices of banana on top. Cut the top of the decorating bag with chocolate and make zigzag movements over the bavarois and banana. Place the second layer on top and also fill this with the bavarois, banana and chocolate. Place the last layer on top and cover the cake with bavarois (use a spatula).

Place the cake on a serving tray or a deep plate with an edge. Take a handful of nonpareils and careful press it along the cake. Repeat this until the sides of the cake are covered with nonpareils.

Place tip 22 in a decorating bag and fill this with the bavarois. Pipe swirls of bavarois on top of the cake. Place a number cutter (of your choice) on the cake, fill it with nonpareils and carefully remove it.

Happy birthday!