



Recipe Sweet 16 Cake (Banoffee)

The sixteenth birthday is a major event and deserves a beautiful Sweet 16 cake! In this recipe and how-to video you learn how to make a Sweet sixteen cake in gold and black. We explain how to make a golden drip cake and how to make an edible cake topper. Besides a beautiful cake, it should also taste delicious. The cake has a banoffee filling of buttercream and caramel paste. Of course you can give the cake any taste you want by adding your favourite flavouring paste to the buttercream.

Boodschappenlijstje



PME Extra Deep Round Cake Pan Ø 15 x 10cm

RND064
€10.49



PME Extra Deep Round Cake Pan Ø 20 x 10cm

RND084
€15.55



PME Icing Bag Adaptor

IA470
€1.19



Sugarflair Rejuvenator Spirit - Alcohol - 14ml.

K101
€3.95



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

03-3136
€6.85



Dekofee Profi Brush 1

DF0703
€3.50



Wilton Decorating Tip #012 Std Round Carded

02-0-0138
€1.65



Wilton Comfort Grip Spatula Curved 22,5 cm

03-3133
€5.95



Wilton Dusting Brush Set/2

02-0-0205
€7.18



FunCakes Deco Melts -Black- 250g

F25150
€4.45



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45



FunCakes Deco Melts -Orange- 250g

F25120
€4.45



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



FunCakes Micro Marshmallows 50 g

F51105
€2.85



FunCakes Nonpareils Bronze 80 g

F51595
€2.79



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



FunCakes Ready Rolled Sugar Paste
Disc Raven Black

F20730
€8.49



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sparkle Dust Golden Ginger

F41095
€3.89



FunCakes Flavour Paste Banana 120 g

F56230
€5.89



Wilton Decorating Tip #2 Round
Carded

02-0-0147
€1.55

Other materials for Sweet 16 cake:

Overige benodigdheden voor Sweet 16 taart:

- 7,5 egg
- 375 + 250 gram soft unsalted butter
- 200 ml water
- Macarons (you can paint them gold)
- Caramel paste
- Number 16, printed on paper
- Plastic insert case
- Candy bananas
- Fudge cubes
- Skewers

Preheat the oven to 180°C (convection oven 160°C). Grease the baking pans with baking spray. Prepare 750 gram FunCakes mix for Cupcakes and 200 gram FunCakes mix for Buttercream as described on the packaging. Divide the cake batter over the two baking pans and bake them in 60-70 minutes until golden. Release them on a grid and let them cool down completely.

Finish the buttercream as described on the packaging and add the banana flavouring paste to taste. Put some buttercream in a decorating bag with decorating tip 12. Cut both of the cakes horizontally twice with the cake leveller. Pipe along the border of the layers buttercream, to create a kind of 'border'. Put the caramel paste in a decorating bag and cut off the tip. Fill the inner circle with the caramel paste. Watch the video for visual explanation. You can also put some banana buttercream on top of the caramel paste. Put the layers on top of each other and cover the cakes completely with banana buttercream. Use the sidescraper to get a smooth and tight result. Put the cakes in the fridge.

Melt the black Deco Melts in the microwave at 450W while stirring now and then. When it has almost melted, take it out of the microwave and stir until it's smooth. Put this in a decorating bag with an adaptor and decorating tip 2. Put the number 16 in a plastic insert and pipe the numbers following the print. Immediately sprinkle some bronze nonpareils over it and lay it in the fridge for 5 minutes. After this it can be stored at room temperature, otherwise the melts will start to stick.

Cover the largest cake with the black fondant. Cut away the excess fondant with a sharp knife. Put the yellow confetti in a bowl and press the confetti against the small cake. Cut a gold/silver carton a little bit smaller than the small cake and stick this under the small cake with some buttercream. Put the two cakes on top of each other with plastic dowels that you cut to size.

Use the gold dust and rejuvenator to create paint. Take the smallest brush to carefully paint the confetti gold.

Melt the orange Deco Melts the same way as the black Deco Melts. Put it in a decorating bag and cut off the tip. Create a drip effect on the black cake. Put the cake in the fridge for 5 minutes. Then use the small pencil to paint the drip gold. Stick two skewers in the top of the cake. Use some royal icing to stick the '16' to the skewers. Decorate the cake with fudge cubes, candy bananas, macarons and micro marshmallows.