



## Mini Biscoff Bavaoises Cakes

How amazing do these Biscoff Bavaoises Cakes look? Biscoff is the flavor of the moment, and for good reason, because these little cakes are absolutely finger-licking good! We'll show you exactly how to make them step by step.

## Boodschappenlijstje



**FunCakes Spread Crunchy Speculoos Cookies 250g**

F55010  
€2.07



**FunCakes Mix for Enchanted Cream® 200g**

F11205  
€3.19



**FunCakes Mix for Bavaoises Natural 150g**

F54335  
€4.89



**Wilton Decorating Tip Open Star #1M**

02-0-0151  
€2.35



**Dr. Oetker Silicone Muffin Mould 6 Cups**

DRO1266  
€16.99



**FunCakes Decorating Bags 41cm pk/10**

F85110  
€3.79

## Ingredients

- FunCakes Spread Crunchy Speculoos Cookies
- 150 g FunCakes Mix for Bavarois Natural
- 50 g FunCakes Mix for Enchanted Cream®
- 100 g Biscoff cookies + 3 cookies for decoration
- 500 g quark
- 100 ml whipping cream
- 180 ml water
- 40 g butter

## Nessecities

- FunCakes Piping Bags 41 cm
- Wilton Decorating Tip #1M Open Star
- Dr. Oetker Silicone Muffin Mould - 6 Cups
- Wilton Comfort Grip Angled Spatula 32.5 cm

## Step 1: Make the cookie base

Crumble the Biscoff cookies and melt the butter. Mix together and divide evenly over the Dr. Oetker Silicone Muffin Mould. Place in the fridge for at least 30 minutes to set.

## Step 2: Make the bavarois filling

Briefly mix the quark and whipping cream together. In the meantime, prepare the FunCakes Bavarois Mix with 180 ml of water according to the instructions on the package. Mix this into the quark mixture. Add FunCakes Spread Crunchy Speculoos Cookies to taste.

Pour the mixture into the moulds on top of the cookie bases. Let them set in the fridge for 24 hours.

## Step 3: Decorate

Carefully remove the cakes from the mould. Add some more FunCakes Spread Crunchy Speculoos Cookies into a piping bag and pipe a small layer on top of the cakes.

Prepare 50 g of FunCakes Enchanted Cream® as directed on the packaging. Fill a piping bag fitted with Wilton tip #1M and pipe swirls on top of each mini cake. Garnish each swirl with half a Biscoff cookie.

*This recipe was made possible by FunCakes.*