

Festive Comic Cake

Playful Indulgence Recipe Inspiration



Recipe

VANILLA SPONGE

All-purpose flour	250g
Baking powder	2g
Whole eggs	150g
Salt	1g
Unsalted butter, softened	113g
Totaal	716g

VANILLA SPONGE

Preheat oven to 180°C (350°F). Grease and flour two 18 cm round cake pans.

Whisk flour, baking powder, and salt in a bowl.

Cream butter and sugar in a large bowl. Add eggs one at a time.

Gradually mix in dry ingredients.

Divide batter between pans and bake for 25-30 minutes. Cool completely.

SWISS BUTTER CREAM

Egg whites	120g
Sugar	200g
Butter	225g
Totaal	545g

SWISS BUTTER CREAM

Mix on a high speed the eggwhites and sugar until a nice and stiff mergenue. Whip seperatly the buter until nice aired. Mix both well and store on room temperature.

PASSION FRUIT CREMEUX

Passion fruit puree	200g
Granulated sugar	100g
Large egg yolks	72g
Cornstarch	40g
Unsalted butter, softened	150g
Totaal	562g

PASSION FRUIT CREMEUX

Heat & Combine:

Heat 200g passion fruit puree and 100g sugar in a saucepan until sugar dissolves.

Whisk Egg Mixture:

In a bowl, whisk 4 egg yolks (72g) and 40g cornstarch.

Temper Eggs:

Slowly pour the heated passion fruit mix into the eggs, whisking continuously.

Cook & Add Butter:

Cook the mixture until thickened. Remove from heat and whisk in 150g softened butter.

WHITE CHOCOLATE GLAZE

White chocolate, finely chopped	200g
Unsalted butter	80g
Heavy cream	100g
Totaal	380g

WHITE CHOCOLATE GLAZE

Melt Ingredients:

In a heatproof bowl, combine 200g finely chopped white chocolate, 80g unsalted butter, and 100g heavy cream.

Heat:

Melt the mixture over a double boiler or in short bursts in the microwave, stirring until smooth.

Cool:

Let the glaze cool slightly before using it on your desired dessert.

Assembly, layout and finishing

Cut the baked sponge in 3 layers and spread on a thin layer of cremeux, pipe on a layer of buttercream en repeat this once. Smooth out the sides and top of the cake with butter cream and place for 5 hours in the freezer. Glaze the cake directly out of the freezer. Decorated. (see picture)

Enjoy this exciting recipe.

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