

# 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
<b>Totaal</b>	<b>716g</b>

### 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
<b>Totaal</b>	<b>545g</b>

### SWISS BUTTER CREAM

Mix on a high speed the eggwhites and sugar untill 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
<b>Totaal</b>	<b>562g</b>

### 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
<b>Totaal</b>	<b>380g</b>

### 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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