

Byodo Birthday Numbercake

For a 35th birthday, you can have a little more – this delicious number cake is just what you need!

Zutaten
1 Portionen

Cake ingredients (for 4 bases / 2 numbers):
8 Eggs
600 g Wheat flour
200 g Cornstarch
6 TL Baking powder
410 g Sugar
240 ml Byodo Baking Oil Classic
200 ml Milk
1 Pinch Byodo sea salt
Cream ingredients (for 2 numbers)
600 g Cream
375 g Mascarpone
375 g Low-fat quark
120 g Powdered sugar
12 Packet Cream stiffener
Other ingredients
Various fruit, chocolate, cookies, unsprayed flowers to decorate
Number templates (printout on DIN A4)
Baking frame
Byodo Baking Oil Classic
Piping bag with perforated nozzle

Zubereitung

First print out & cut out the matching birthday numbers (you can find templates for this here).

Beat the eggs, sugar and salt until frothy, add the baking oil and milk. Stir in the flour, cornstarch and baking powder. Smooth out the dough in the baking frame and bake at 180 °C fan oven for 8-10 minutes. Do the same with the remaining cake bases. Cut out the numbers using the templates.

Whipped cream with 6 Pck. Whip the cream until stiff. Stir the mascarpone, powdered sugar and quark with the remaining cream stiffener until creamy, fold in the cream and chill.

Decorate the figures with dabs of cream and place in the fridge for approx. 1 hour. Then carefully place one on top of the other, press down lightly and decorate as desired, e.g. with flowers, berries and macarons.