



# HARIBO

## Goldbears Pinata cake

Level of difficulty



The perfect recipe for any great party. This delicious cake includes a tasty and colourful gummy bear surprise.

### Ingredients:

For the baking pan (18 cm):  
Baking paper

#### Cake 1:

50g butter  
3 eggs (size medium)  
120g sugar  
1.5 teaspoon vanillin sugar  
125g cake flour  
1 teaspoon baking powder

#### Cake 2:

50g butter  
3 eggs (size medium)  
120g sugar  
1.5 teaspoon vanillin sugar  
125g cake flour  
1 teaspoon baking powder

#### Stuffing:

approx. 100g smooth  
raspberry jam  
150g HARIBO Goldbears

#### Cream:

150g very soft butter  
125g icing sugar  
20g lemon zest  
200g double cream cheese

#### For decoration:

150g HARIBO Goldbears

### This is how it works:

**1. Preparation is everything:** For the cake mixture, melt butter in a small pot and let it cool. Place baking paper in the springform pan. Preheat oven.

Top/bottom heat about 180 °C / Hot air about 160 °C

To make 2 sponge cake layers, one after the other: Beat eggs in a mixing bowl with a mixer (paddles) on highest speed for 1 min. until it is fluffy. Add sugar and castor sugar and continue mixing for another 2 min. Mix flour with baking soda and stir in on lowest speed briefly. Mix in butter shortly. Spread batter in springform pan until it is smooth.

Place the pan in the oven. Oven shelf position: lower third

Baking time: about 40 min.

**2. Prepare the cake:** Remove the sides of the springform pan, turn out the base onto a cake rack lined with baking paper, remove the springform pan base and allow to cool. Prepare cooled baking pan as described above. Prepare and bake second sponge cake as per the first cooking step. Cut each cake in half to make four layers.

**3. Cut out the centre:** Cut out the center (Ø approx. 10 cm) from the middle 2 layers of the cake. Place one of the uncut layers on a cake plate to continue with step 4.

**4. Now it gets fruity:** Spread about 1 tablespoon of fruit jam on the edge of the bottom cake layer. To prevent the HARIBO Goldbears from sticking, don't spread any fruit jam in the center of the layer (e.g., hold the cookie cutter in the center of the cake base as a "protection" for this). Place the first layer cake ring on top and press it down. Spread another 1 tablespoon of fruit jam on it and place the second sponge cake ring on top. Spread 1 tablespoon of fruit spread on top of the third layer.

**5. Fill in the Goldbears:** Fill in the Goldbears and place the last layer on top.

**6. Cream matters:** Use a mixer to cream butter in a mixing bowl until smooth and fluffy. Blend in icing sugar and lemon zest gradually and continue to mix. In addition to that add cream cheese and continue to mix in until a soft icing forms. Let's start covering the cake with the icing.

**7. Decorate the cake:** Decorate the cake with HARIBO Goldbears and place the finished cake in the refrigerator until serving.

Enjoy!

Share your images  
of the cake!

#hariboau

