

HARIBO

Goldbears cake



Level of difficulty



For a special moment in your life or just because it's fun: In this simple but impressive layer cake, there is one layer that belongs to the Goldbears alone. It takes a little time to make, but it's worth the effort!

Ingredients:

For the baking pan (18 cm):
Baking paper

Cake:

2 eggs
50g sugar
1.5 tsp vanillin sugar
1 pinch of salt
40g cornstarch
1 tsp baking powder
60g cake flour

For the lollie layer:

120 g HARIBO Goldbears each
75ml water each

For the icing and decoration

90g HARIBO Goldbears
500g cotton cheese
125ml milk
1 tbsp sugar
2 cups of 200 g cream
3tsp castor sugar
40ml water

Also:

Springform pan, 18 cm
2 springform pans, 16 cm
400 g HARIBO Goldbears

This is how it works:

1. Preparation is everything: Separate the eggs and whisk the yolks with a third of the sugar until pale yellow. Separately, beat the egg whites until stiff and fold in the remaining sugar. Pour the egg whites on top of the yolk mixture. Sift the flour mixed with the cornflour and baking powder on top and mix gently.

2. Bake the cake: Divide the mixture and bake each half at 180 degrees for 25-30 minutes.

3. Prepare the lollie layer: For the Lollie layer, melt 120g of Goldbears with 75ml of water and pour into the cleaned and oiled springform tin (Ø approx. 16 cm). Leave to cool.

4. Icing: Mix the cottage cheese with the milk and sugar until smooth. Whip the whipping cream in a bowl until stiff, add the castor sugar and fold into the curd mixture. Dissolve the white Goldbears in the water in a pot, allow to cool slightly and add to the curd mixture.

5. Cool and pile up: Now you can layer the cake as you like. However, be sure the cake is cool before assembling. To finish, decorate it with Goldbears.

Enjoy!

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of the cake!
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