

ARTFUL BENTO CAKES



Everything You Need to Know to Make
Your Favorite Cakes in a Modern Way

KICA
academy

ARTFUL
BENTO CAKES

Photography
by Dmytro Khoroshaiev





Are you looking to surprise your loved ones or dazzle your customers with something truly unique? *Artful Bento Cakes* is here to guide you through crafting modern-style bento cakes from basic ingredients into stunning, satisfying masterpieces. While creating recipes for these cakes, we have used a unique set of five molds, developed by the talented Ukrainian architect and cake molds designer, Dinara Kasko.

Each recipe in this book has been crafted with care, enabling you to create individual-sized cakes that look and taste exceptional. Imagine a Banana & Caramel Bento Cake, with lush layers of banana cake and rich caramel mousse, crowned with a charming banana flower—combining warmth with refined elegance. Experience the vibrant allure of the Blackcurrant Bento Cake, where the fresh flavors of blackcurrant mousse are beautifully balanced with sweet jam and a tender sponge.

And it doesn't stop there! Chocolate lovers will revel in the deep, rich layers of our Chocolate and Caramel Bento Cake, enveloped in a velvety mousse that melts luxuriously in your mouth. Or let the lively zing of the Orange Bento Cake captivate you, with its zesty, moist sponge paired with a light, cloud-like mousse.

With this ebook, you'll discover how accessible and adaptable creating modern bento cakes can be. Even if you're new to baking, our step-by-step directions, complete with video tutorials, make each recipe easy to follow. From the comfort of your kitchen, you can build skills and watch your baking abilities flourish.

Each cake you make is a chance to learn, delight and take pride in presenting these charming, eye-catching desserts to friends, family or customers. The joy of baking and the excitement of crafting something new begin here, with you and this book.

So, why wait? Put on your apron, bring your passion and let's start baking!

Tetyana Verbytska

Founder of KICA Academy



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BANANA AND CARAMEL BENTO CAKE

for 1 cake using a mold HM070
by Dinara Kasko (d=11 cm, h=7.5 cm)



Banana and Caramel Bento Cake

for 1 cake using a mold HM070 by Dinara Kasko (d=11 cm, h=7.5 cm)

GELATIN MASS

Ingredients	Total weight: ~ 42 g	100%
• Powdered gelatin 200 Bloom	6 g	14%
• Cold water	36 g	86%

1. Add the powdered gelatin and cold water to a clean container. Gently stir with a spoon.
2. Place the mixture in the fridge and let it sit there for 10–15 minutes to allow the gelatin to swell and bloom. Then it's ready for use.
3. You can make the gelatin mass in advance and store it in the fridge for up to 2 days.

TIP

- *If you don't have any powdered gelatin, you can use gelatin leaves instead. Simply use the same weight of gelatin leaves as you would powdered gelatin and soak them in cold water. Make sure the leaves are fully covered with water.*
- *Leave the gelatin leaves to soak for 15 minutes – during this time, the leaves should absorb exactly the right amount of water needed. Then squeeze the leaves to remove excess water and use immediately.*

NEUTRAL GEL

Ingredients	Total weight: ~ 100 g	100%
• Water	44 g	44%
• Sugar (1)	37 g	37%
• Sugar (2)	6 g	6%
• Pectin NH	1.6 g	2%
• Glucose/corn syrup	11 g	11%
• Citric acid powder	0.075 g	<1%

1. Pour the water into a saucepan, and then add the glucose syrup and sugar (1).
2. Heat the mixture to 30 °C / 86 °F.
3. Mix together the sugar (2) and pectin NH.
4. Add the pectin–sugar mixture to the saucepan filled with water, glucose and sugar.

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Banana and Caramel Bento Cake

for 1 cake using a mold HM070 by Dinara Kasko (d=11 cm, h=7.5 cm)

I NEUTRAL GEL

5. Bring everything to a boil over medium heat, whisking occasionally.
6. Add the citric acid powder. If desired, it can be replaced with 0.75 g of lemon juice.
7. Let the mixture simmer over low heat for about 2 minutes.
8. Strain the gel into a clean container and cover it with cling film touching the surface of the gel.
9. Place the neutral gel in the fridge at 4 °C / 39 °F and leave it there for at least 6 hours.
10. The finished neutral gel can be stored in an airtight container for up to 14 days in the fridge or up to 1 month in the freezer.

I VANILLA CARAMEL

Ingredients	Total weight: ~ 427 g	100%
• Glucose/corn syrup	60 g	14%
• Sugar	60 g	14%
• Whipping cream 35%	175 g	41%
• Water	25 g	6%
• Butter 82%	55 g	13%
• Sea salt	2 g	<1%
• Gelatin mass	15 g	3%
• Sweetened condensed milk	35 g	8%
• Vanilla	1 pod	

1. Add the whipping cream, condensed milk, butter, sea salt and vanilla seeds to a saucepan, and bring the mixture to a boil over low heat. Take it off the heat and set aside.
2. Meanwhile, add the sugar, glucose syrup and water to a separate saucepan. Place the saucepan over medium heat and let the mixture caramelize until it turns amber in color (185 °C / 365 °F).
3. Gradually pour the hot vanilla cream mixture into the caramel while stirring vigorously with a whisk – be careful as the caramel will be boiling hot.
4. Occasionally mixing with a whisk, heat the caramel until it reaches 105 °C / 221 °F. Remove the saucepan from the heat.

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Banana and Caramel Bento Cake

for 1 cake using a mold HM070 by Dinara Kasko (d=11 cm, h=7.5 cm)

I VANILLA CARAMEL

5. Add the gelatin mass to a measuring cup. Strain the caramel on top of the gelatin mass and process the mixture thoroughly with a hand blender for about 1 minute. Be careful not to let any bubbles form so as to ensure a smooth, glossy caramel.
6. Cover the caramel with cling film touching the surface and set it aside at room temperature to cool down. Then place it in the fridge and leave it there until needed.
7. The finished caramel can be stored in the fridge in an airtight container for up to 14 days.

I BANANA CAKE

Ingredients	Total weight: ~ 437 g	100%
• Whole eggs	60 g	14%
• Brown sugar	75 g	17%
• Sea salt	1 g	<1%
• All-purpose flour	85 g	19%
• Baking powder	4 g	<1%
• Hazelnut powder	40 g	9%
• Cinnamon powder	2 g	<1%
• Butter 82%	70 g	16%
• Diced banana	100 g	23%
• Vanilla	½ pod	

1. Add the whole eggs, sugar, sea salt and vanilla seeds to the bowl, and mix using a whisk until smooth.
2. Sift the all-purpose flour, hazelnut powder, baking powder and cinnamon powder to a separate bowl, mix with a whisk. Pour the egg mixture and mix until a smooth batter forms. Pour the egg mixture and mix until a smooth batter forms.
3. Melt the butter to 40 °C / 104 °F in a microwave oven and stir it into the batter.
4. Peel the banana and dice it into cubes 5x5 mm. Add the diced banana to the batter and carefully mix with a silicone spatula. Transfer the finished batter into a piping bag.
5. Wrap the base of two cake rings d=14 cm with aluminum foil. Line a baking tray with a silicone mat, and place the lined rings on top. Deposit the batter into the rings.
6. Bake the cakes in an oven preheated to 160 °C / 320 °F for around 15 minutes. The cake should rise and become springy to the touch.

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Banana and Caramel Bento Cake

for 1 cake using a mold HM070 by Dinara Kasko (d=11 cm, h=7.5 cm)

| BANANA CAKE

7. Let the cakes cool down at room temperature. Then peel off the foil and remove the cakes from the mold. Using a serrated knife, trim off the top crust to get a layer of 2 cm thick.
8. Cut two discs out of the cakes, using a round cutter d=7 cm. Wrap the cake discs with cling film and leave them at room temperature until assembling the cake.

| CARMELIZED BANANA

Ingredients	Total weight: ~ 131 g	100%
• Banana	100 g	76%
• Glucose/corn syrup	10 g	8%
• Sugar	20 g	15%
• Sea salt	1 g	<1%
• Vanilla	½ pod	

1. Wash and peel the banana, and dice it into 5x5 mm cubes using a knife.
2. Pour the sugar into a thick-bottomed saucepan. Add the glucose syrup, sea salt and vanilla seeds and melt the mixture over medium heat to an amber color (bring it to 180–185 °C / 356–365 °F without stirring).
3. Add the diced banana to the caramel and carefully stir with a heatproof spatula, trying to keep the shape of the banana slices.
4. Cook the bananas for around 30 seconds and remove the saucepan from the heat.
5. Transfer the caramelized banana slices to a clean bowl, and let them cool down at room temperature.

Banana and Caramel Bento Cake

for 1 cake using a mold HM070 by Dinara Kasko (d=11 cm, h=7.5 cm)

CARAMEL MOUSSE

Ingredients	Total weight: ~ 274 g	100%
• Vanilla caramel	50 g	18%
• Caramelized white chocolate 30%	50 g	18%
• Sea salt	2 g	<1%
• Cinnamon powder	2 g	<1%
• Gelatin mass	25 g	9%
• Whipping cream 35%	145 g	53%
• Vanilla	½ pod	

1. Add the vanilla caramel, vanilla seeds, cinnamon powder, sea salt and gelatin mass into a saucepan, and bring this mixture to 70 °C / 158 °F, stirring occasionally with a whisk.
2. Add the chocolate to a measuring cup. Remove the saucepan from the heat and pour the mixture on top. Let the chocolate melt, then process with a hand blender until smooth. Transfer the mixture into a clean large bowl and let it cool to 30 °C / 86 °F.
3. Pour the cold cream into the bowl of a stand mixer and whip it using a whisk attachment until it forms soft peaks. Store in the fridge until you are ready to use.
4. Fold the whipped cream into the caramel-chocolate mixture and stir with a spatula until smooth. Transfer the finished mousse into a piping bag.
5. Use the mousse straightaway.

Banana and Caramel Bento Cake

for 1 cake using a mold HM070 by Dinara Kasko (d=11 cm, h=7.5 cm)

I ASSEMBLING THE CAKE

Ingredients

- Banana cakes
- Stabilized vanilla caramel
- Caramelized banana
- Caramel mousse

1. Take the vanilla caramel out of the fridge, stir it and transfer it into a piping bag fitted with a round tip d=5 mm.
2. Remove the cling film from the cakes. Spread a thin layer of caramelized bananas on one cake and smooth it with an offset spatula. Then pipe caramel onto the second cake and join the cakes together.
3. Smooth the sides of the assembled cake using an offset spatula. Leave the cake in the freezer for 1 hour.
4. Line a baking tray with a silicone mat and place a mold HM070 by Dinara Kasko (d=11 cm, h=7.5 cm) on top.
5. Fill the mold with mousse until it is half full. Remove the frozen cake preparation from the freezer and carefully place it on top of the mousse. Press down on the preparation to immerse it into the mousse. Use an offset spatula to clean the edges of the mold, and make sure to clean the sponge as well.
6. Place the assembled cake in the freezer for 12 hours until completely frozen.

Banana and Caramel Bento Cake

for 1 cake using a mold HM070 by Dinara Kasko (d=11 cm, h=7.5 cm)

DECORATING THE CAKE

Ingredients

• Frozen assembled cake	
• Leftover vanilla caramel	
• Neutral gel	Sufficient quantity
• Black cocoa powder	10 g
• Brown sugar	10 g
• Banana	2 pcs

1. Take the frozen cake out of the freezer and carefully remove it from the mold. Transfer the cake onto a glazing rack. Place any round mold d=8 cm on top of the cake.
2. Heat the caramel to 40 °C / 104 °F and process it with a hand blender before use. Transfer the caramel into a piping bag. Coat the sides of the cake with a thin layer of caramel.
3. Heat the neutral gel to 60 °C / 140 °F. Add the black cocoa powder and mix with a spatula until homogeneous. Using a pastry brush, drizzle the black gel on the sides of the cake.
4. Remove the mold from the cake and transfer the cake onto a cake board.
5. Place the coated cake in the fridge and leave it there for 6 hours to defrost.
6. Wash and peel the bananas. Cut one banana lengthwise, then place the halves in a ring d=7 cm. Transfer this banana to the center of the cake.
7. Cut another banana into round slices 2 mm thick. Layer the slices on top of the cake, creating a flower-shaped composition.
8. Cut one banana slice about 5 mm thick and trim it with a round cutter d=2 cm to get a perfect disc. Using a sieve, sprinkle the banana disc with a thin layer of brown sugar, then caramelize it with a culinary torch. Arrange this slice in the center of the banana "flower". Toast the banana slices lightly as well, to highlight the decoration.
9. Store the cake in the fridge for up to 48 hours.

Banana and Caramel Bento Cake

for 1 cake using a mold HM070 by Dinara Kasko (d=11 cm, h=7.5 cm)

To watch how the Chef assembles the cake,
click on the link below

 <https://youtube.com/shorts/4xdY-9UiCfs>



To order the silicone mold by Dinara Kasko,
click on the link below

 <https://dinarakasko.com/circle-bento-handmade>





BLACKCURRANT BENTO CAKE

for 1 cake using a mold HM072 by Dinara Kasko
(w=11 cm, l=10 cm, h=7.5 cm)



Blackcurrant Bento Cake

for 1 cake using a mold HM072 by Dinara Kasko (w=11 cm, l=10 cm, h=7.5 cm)

GELATIN MASS

Ingredients	Total weight: ~ 63 g	100%
• Powdered gelatin 200 Bloom	9 g	14%
• Cold water	54 g	86%

1. Add the powdered gelatin and cold water to a clean container. Gently stir with a spoon.
2. Place the mixture in the fridge and let it sit there for 10–15 minutes to allow the gelatin to swell and bloom. Then it's ready for use.
3. You can make the gelatin mass in advance and store it in the fridge for up to 2 days.

TIP

- *If you don't have any powdered gelatin, you can use gelatin leaves instead. Simply use the same weight of gelatin leaves as you would powdered gelatin and soak them in cold water. Make sure the leaves are fully covered with water.*
- *Leave the gelatin leaves to soak for 15 minutes – during this time, the leaves should absorb exactly the right amount of water needed. Then squeeze the leaves to remove excess water and use immediately.*

NEUTRAL GEL

Ingredients	Total weight: ~ 100 g	100%
• Water	44 g	44%
• Sugar (1)	37 g	37%
• Sugar (2)	6 g	6%
• Pectin NH	1.6 g	2%
• Glucose/corn syrup	11 g	11%
• Citric acid powder	0.075 g	<1%

1. Pour the water into a saucepan, and then add the glucose syrup and sugar (1).
2. Heat the mixture to 30 °C / 86 °F.
3. Mix together the sugar (2) and pectin NH.
4. Add the pectin–sugar mixture to the saucepan filled with water, glucose and sugar.

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Blackcurrant Bento Cake

for 1 cake using a mold HM072 by Dinara Kasko (w=11 cm, l=10 cm, h=7.5 cm)

I NEUTRAL GEL

5. Bring everything to a boil over medium heat, whisking occasionally.
6. Add the citric acid powder. If desired, it can be replaced with 0.75 g of lemon juice.
7. Let the mixture simmer over low heat for about 2 minutes.
8. Strain the gel into a clean container and cover it with cling film touching the surface of the gel.
9. Place the neutral gel in the fridge at 4 °C / 39 °F and leave it there for at least 6 hours.
10. The finished neutral gel can be stored in an airtight container for up to 14 days in the fridge or up to 1 month in the freezer.

I BLACKCURRANT JAM

Ingredients	Total weight: ~ 182 g	100%
• Blackcurrant puree	100 g	55%
• Fresh/frozen blackcurrants	50 g	27%
• Glucose/corn syrup	10 g	5%
• Brown sugar	20 g	11%
• Pectin NH	2 g	1%

1. Add the blackcurrant puree, glucose syrup and blackcurrants to a saucepan. Heat the mixture to 35 °C / 95 °F over medium heat.
2. In a bowl, mix the pectin and sugar with a whisk. Gradually add the sugar-pectin mixture to the blackcurrant mixture while whisking constantly.
3. Continue heating the mixture over medium heat, then bring it to a boil and cook for a further minute. Remove it from the heat.
4. Transfer the jam to a clean bowl. Cover the bowl with cling film touching the surface of the jam, then place it in the fridge for 6 hours to stabilize.

Blackcurrant Bento Cake

for 1 cake using a mold HM072 by Dinara Kasko (w=11 cm, l=10 cm, h=7.5 cm)

BLACKCURRANT SPONGE

Ingredients	Total weight: ~ 155 g	100%
• Icing sugar	25 g	16%
• Almond powder	40 g	26%
• Potato starch	4 g	3%
• Egg whites (1)	20 g	13%
• Egg whites (2)	20 g	13%
• Sugar	10 g	6%
• Sea salt	1 g	<1%
• Butter 82%	20 g	13%
• Fresh/frozen blackcurrants	15 g	10%

1. Sift the almond powder, icing sugar and potato starch into a bowl. Add the egg whites (1) and mix with a silicone spatula until homogeneous.
2. Place the egg whites (2), sugar and sea salt in the bowl of a stand mixer. Using a whisk attachment, whip the mixture at medium speed until stiff peaks form.
3. Add the meringue to the almond mixture in several lots, mixing thoroughly with a silicone spatula after each addition.
4. Melt the butter to 50 °C / 122 °F in a microwave oven. Add the melted butter to the batter and mix with a silicone spatula until smooth.
5. Transfer the finished batter into a piping bag. Line a baking tray with a silicone mat and place two baking frames 8x8 cm, h=2 cm on top.
6. Fill the frames with the batter until half-full. Arrange the blackcurrants on top, then pipe more batter to fill the frames until full.
7. Bake the sponges in an oven preheated to 155 °C / 311 °F for around 15 minutes until golden brown. The sponges should rise and become springy to the touch.
8. Let the sponges cool down at room temperature. Using a serrated knife, trim off the top crusts and remove the sponges from the molds. Then use a heart-shaped cutter 8x6.5 cm to cut two hearts out of the sponges.
9. Wrap the sponges with cling film and leave them at room temperature, until assembling the cake.