



## Recipe FreakFetti Drip Cake

This colourful freakfetti drip cake is filled and covered with delicious enchanted cream and decorated with donuts, chocolate lolly's, sprinkles and macarons. What else do you want? Read the recipe below to find out how you can make this cake yourself.

## Boodschappenlijstje



PME Deep Round Cake Pan Ø20x7,5cm

RND083  
€13.99



PME Lollipop Sticks 16cm pk/35

LS172  
€2.39



PME Plain Edge Tall Side Scraper

PS41  
€5.85



Silikomart Silicone Mat Wonder Cakes Macaron 30x40cm

MAC01A  
€17.35



Wilton Basic Turntable

03-3120  
€11.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85

**Other ingredients:**

- 500 g + 150 g soft unsalted butter
- 10 eggs
- 600 ml + 125 ml water
- 70 gram egg whites
- Your favourite FunCakes sprinkles
- Donuts
- Baking paper
- Spoons
- Bowls

**Step 1:**

Prepare the FunCakes mix for Macarons as described on the packaging and divide it into 2 portions. Colour one of the portions blue with the FunCakes FunColours gel royal blue and the other one pink with the FunCakes FunColours gel pink. Put this together in a decorating bag with Wilton decorating tip #1A and squirt dollops on the Silikomart Wonder Cakes Macarons Mat. Let this dry for at least 2 hours before you start baking them.

**Step 2:**

Prepare 1 kilo FunCakes cupcake mix as described on the packaging and divide this into 3 portions. Colour it with the 3 colour gels. Preheat the oven to 180°C (heteluchtoven 160°C ) and spray the baking pans with the bake release spray. Divide the batter with spoons over the two baking pans and bake the cakes for approx. 60-70 minutes. Put the cakes on a cooling grid to cool off completely.

**Step 3:**

Mix 125 gram FunCakes mix for butter cream with 125 ml water and let it sit for 1 hour. Decrease the temperature of the oven to 150°C (heteluchtoven 130°C) and bake the macarons for 15 minutes. Let them cool off completely before you take them of the macarons mat.

**Step 4:**

Prepare 450 grams FunCakes mix for enchanted cream with 650 ml water, divide this into 4 portions and colour 3 of the portions with the colour gels. Keep one of the portions white. Put this into 4 piping bags.

**Step 5:**

Cut the cakes 2 times so you get 6 pieces. Fill the cake with the different colours enchanted cream. Put the cake on the Wilton turntable. Fill the first piece of cake with blue enchanted cream, the next one with purple enchanted cream and the next pink enchanted cream. Keep doing this until you have no cake left. Use the white enchanted cream for the outside of the cake and use the PME plain edge tall side scraper to make the sides smooth. Put the cake in the fridge.

**Step 6:**

Heat the FunCakes dip 'n drip white in two bowls in the microwave for 10 seconds and colour in with the royal blue en the baby blue colour gel. Dip the donuts in the dip 'n drip and decorate with your favourite sprinkles.

**Step 7:**

Put the cake on the turntable and squirt with the coloured enchanted cream two strokes from each colour. Make sure the sides are equally covered by using the side scraper and make sure the top of the cake is also nicely covered. Put the cake in the fridge until you are going to decorate it.

**Step 8:**

Finish the butter cream by mixing 150 gram butter until it's soft enough. Put the mixture from mix and water in the bowl with the butter and mix this together. Put this in a piping bag and use it to fill the macarons.

**Step 9:**

Melt the blue white and black FunCakes deco melts in 3 bowls in the microwave on 450W and keep stirring while it's melting. Take the bowls out of the microwave when it's almost completely melted and stir the visible pieces away into the warm melts. Put this in 3 piping bags.

**Step 10:**

Put a sheet of baking paper on a baking tray and squirt with the melts circles on the baking paper.

Put a PME lollipop sticks in the warm melts and decorate with your favourite sprinkles. Let this cool of in the fridge for 5 minutes. Repeat this step if you want more lollipops.

**Step 11:**

Put a wilt on decorating tip #1M in a piping bag and fill this with the remaining coloured and white enchanted cream. Squirt royal multi coloured tufts on the top of the cake.

**Step 12:**

Decorate the cake with the lollipops, donuts and macarons. Also sprinkle some of the sprinkles over the cake.

**Step 13:**

Finally melt some white FunCakes deco melts in the microwave the same way as the other colours. Put this in a piping bag and cut a small tip of the bag. Let the melts drip on the edge of the cake.