



Deleukstetaartenshop Reveal Cake

Hurray, Deleukstetaartenshop has a brand new webshop. And with a new webshop comes a new look and feel. Especially for the launch of our new webshop, Annemiek has designed a Deleukstetaartenshop Reveal Cake! This reveal cake is completely in the style of our new webshop. So do you feel like baking when seeing our new webshop? Our Deleukstetaartenshop Reveal Cake is highly recommended;))

Boodschappenlijstje



PME Plain Edge Tall Side Scraper

PS41
€5.85



Silikomart Silicone Mould 3D
Chocolates Tablette

SCG11
€10.29



Wilton Basic Turntable

03-3120
€11.85



FunCakes Deco Melts White 250g

F25110
€4.55



FunCakes Deco Melts Pink 250g

F25125
€4.55



FunCakes Deco Melts Blue 250g

F25155
€3.64



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Nonpareils Light Blue 80g

F51525
€2.85



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Food Colour Gel Red 30g

F44100
€2.92



FunCakes Food Colour Gel Purple 30g

F44120
€3.65



FunCakes Food Colour Gel Orange 30g

F44145
€2.92



FunCakes Food Colour Gel Claret 30g

F44170
€3.65



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79

Ingredients for the Deleukstetaartenshop Reveal Cake

- 500 g [FunCakes Mix for Sponge Cake Deluxe](#)
- 300 g [FunCakes mix for Enchanted Cream](#)
- FunCakes Decorating Bag
- FunCakes Deco Melts Blue
- FunCakes Deco Melts Pink
- FunCakes Deco Melts White
- FunCakes Edible FunColours Gel Claret
- FunCakes Edible FunColours Gel Purple
- FunCakes Edible FunColours Gel Red
- FunCakes Edible FunColours Gel Pink
- FunCakes Edible FunColours Gel Orange
- FunCakes Nonpareils Blue
- FunCakes Bake Release Spray
- Sugarflair 100% Natural Flavour Coconut 30ml
- 400 ml milk
- 10 eggs
- 50 ml water

Other necessities for the Deleukstetaartenshop Reveal Cake

- 2x Wilton Round Pan 20 cm
- Wilton Decorating Tip 1M
- Wilton Spatula Angled
- Wilton Turntable
- Cooling grid
- Cake leveler
- PME Scraper
- Silikomart Chocolate Mould Tablette

Step 1: The basis of the Deleukstetaartenshop Reveal Cake

Preheat the oven to 180 ° C (convection oven 160 ° C) and grease the baking pan with baking spray. Mix the 500g FunCakes Baking Mix for Sponge Cake Deluxe with 10 eggs and 50 ml water in a bowl. Beat the whole thing on the highest setting for 7-8 minutes and then on a low speed for 2-3 minutes. Divide the batter over the two pans. If you only have 1 baking pan, you can make the batter in two times.

Bake the biscuits for about 30-35 minutes and put them on a cooling grid to let them cool down.

Step 2: The filling and topping of the Deleukstetaartenshop Reveal Cake

Prepare the FunCakes Enchanted Cream in two portions, so you make 150 gram mix + 200 ml milk and some sugar flair coconut flavor twice. The cream becomes lighter if you mix smaller amounts.

Cut the cooled biscuits twice with the cake leveler and fill with the first portion of the coconut Enchanted Cream and also cover the entire outside of the cake with this. Let the cake stiffen in the



fridge and get cold.

Meanwhile, melt some blue Deco Melts in a microwave-safe dish according to the instructions on the packaging. Pour this into the mini tablet mold and let it stiffen in the refrigerator, this will take about 5-10 minutes. Then carefully remove them from the mold.

Step 3: Cover the Deleukstetaartenshop Reveal Cake

Color the remaining Enchanted Cream with the color gels to the desired color. For the dark color we have mixed Claret, Purple and some Red together, you can do this at your own discretion.

Put your cake from the fridge on the turntable. Spread the colored Enchanted Cream on the cake with a spatula and scrape it until it looks nice and smooth. Put the cake in the fridge to let it get cold before dripping.

Not satisfied by the colours at once? Then put some more colored Enchanted Cream on the cake and scrape it again. TIP: A cake is often marbled better if you do it a few times.

Step 4: Decorate the Deleukstetaartenshop Reveal Cake

Place a sheet of plastic foil on your counter and scoop the colored Enchanted Cream you have left over onto the foil in strips of the same color and roll it up. Then put nozzle 1M in a decorating bag, cut the front of the plastic foil and put it in the decorating bag.

Melt some pink and white Deco Melts together in a container according to the instructions on the package in the microwave and put this in a decorating bag. Cut a small tip off the piping bag and let it slide down the edge of the cake. Put the cake back in the fridge for a while so that the drip can stiffen nicely and get its shine.

Pipe small tufts on top of the cake with the colored Enchanted Cream and insert a blue mini tablet into it. As a finishing touch, sprinkle some blue musket seed on top. Enjoy!