



Bloody Halloween cake

Scare your guests with this bloody Halloween cake with a red velvet base and strawberry glaze drip. Bloody delicious!

Boodschappenlijstje



FunCakes Mix for Red Velvet Cake 1kg

F10565
€8.99



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Glaze Topping Red 375g

F54360
€5.55



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.99



PME Palette Knife Angled Blade 23cm

PK1013
€5.35



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



PME Cake Leveler Small 25cm

CL12
€5.79

Ingredients

- FunCakes Bake Release Spray 200ml
- FunCakes Baking Mix for Red Velvet Cake 500gr
- FunCakes Mix for Buttercream 125gr
- FunCakes Glaze Topping Red 375g
- PME 100% Natural Strawberry Flavoring 25gr
- 150gr soft butter
- 100ml vegetable oil
- 3 eggs (approx. 150g)
- 200 + 125 ml water

Supplies

- PME Pie Saw 30cm
- PME Palette knife Corner 23cm
- PME Deep Round Baking Tray Ø 20 x 7,5cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm

Step 1: Make the FunCakes baking mix for Red Velvet Cake and the FunCakes Mix for Buttercream

Preheat the oven to 180°C (hot air oven 160°C). Grease the baking pans with Cake Release. Make 500 grams of FunCakes mix for Red Velvet Cake and 125 grams of FunCakes mix for Buttercream as directed on the package.

Divide the batter between the two baking pans and bake the cakes for 40-45 minutes. After this, dump them on a cake rack and let cool completely. Add strawberry flavoring to the buttercream to taste.

Step 2: Cut the Red Velvet Cakes and fill with strawberry buttercream

Cut the two red velvet cakes both in half once, fill with strawberry buttercream and stack on top of each other. Spread the outside also with the strawberry cream and make horizontal stripes with the palette knife so that it looks like a kind of bandage wrap.

Step 3: Cover the cake in red FunCakes Glaze Topping

Put half of the jar of strawberry glaze topping in a piping bag, cut off a tip and pipe the glaze from the top along the edge so it can drip down. Finally, cover the entire top with glaze and smooth it with a palette knife. As a finishing touch, insert a knife straight into the cake.