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Birthday Drip Cake

A birthday cake wouldn't be a birthday cake if you didn't turn it into a party! This Birthday Drip Cake by FunCakes is not only a party in your mouth, but also a party to look at! The outside of the cake is beautifully decorated using a golden drip, nonpareils discomix and nice, big tufts. The inside of the cake consists of 4 layers of sponge cake - festively baked with coloured confetti and nonpareils - with a pink buttercream filling that has been flavoured using strawberry flavoured paste zesty. You're in for a treat!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09

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FunCakes Flavour Paste Zesty Strawberry 120g

F56215
€5.99



FunCakes Mini Confetti Carnival 60g

F52005
€3.55



PME Plain Edge Tall Side Scraper

PS41
€5.85



Wilton Basic Turntable

03-3120
€11.85



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Comfort Grip Spatula Curved 22,5cm

03-3133
€6.05



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Nonpareils Discomix 80g

F51565
€2.85



PME Extra Tall Candles Gold 16,5cm pk/16

CA095
€6.39



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Round #012

02-0-0138
€1.65



Ingredients for the Birthday Drip Cake

- 400 g FunCakes Mix for Sponge Cake Deluxe
- 400 g FunCakes Mix for Buttercream
- FunCakes Flavour Paste Zesty Strawberry
- FunColours Food Colour Gel Pink
- FunCakes Nonpareils Discomix
- FunCakes Mini Confetti Mix
- FunCakes Choco Drip Gold
- 500 g unsalted butter
- 440 ml water
- 6 eggs (approx. 300 g)

Other necessities for the Birthday Drip Cake

- FunCakes Bake Release Spray
- FunCakes Decorating Bags
- FunCakes Cake Drum Round Ø20cm
- Wilton Parchment Paper
- 2 x Wilton Decorator Preferred® Deep Round Baking Pan Ø 15x7,5cm
- Wilton Cooling Grid
- Wilton Basic Turn Table
- Wilton Decorator Preferred Spatula Angled 22,5 cm
- Wilton Cake leveler 25cm
- Wilton Tip #012 Round
- Wilton Tip #1M Open Star
- PME Extra Long Candles Gold 18cm
- PME Long Plastic Scraper



Step 1: Getting started with the base for the Birthday Drip Cake

Preheat the oven to 180°C (convection oven 160°C) and get started with the base of the Birthday Drip Cake, which is the sponge cake with confetti!

To get started, mix 400g of the baking mix for Sponge Cake Deluxe with 6 eggs and 40ml of water. Mix this entirety for 7-8 minutes on the highest speed and afterwards for 2-3 minutes on a low speed. Mix almost the entire jar of the FunCakes Mini Confetti Mix and almost the entire jar of FunCakes Nonpareils Discomix through the batter. Make sure to not use the entire jar as some of it will be used to decorate the Birthday Drip Cake.

Before putting the batter in the baking pan, use the parchment paper to raise the baking pan and grease the baking pan using the Bake Release Spray. Now, you can fill both baking pans with the batter, bake the sponge cakes for 30-35 minutes and let them cool off using a cooling grid.

Step 2: Prepare the filling for the Birthday Drip Cake

Start by making the filling for the Birthday Drip Cake. In order to make the filling, start by mixing the 400g FunCakes mix for Buttercream with 400ml of water. Beat the mixture with a whisk and thereafter let the mixture stiffen up in room temperature for at least one hour.

Meanwhile, make sure that the 500g of butter is of room temperature and beat the butter with a whisk for 5 minutes at medium speed until it's creamy. As soon as the buttercream mixture has stiffened up for at least one hour, add it to the butter in three portions. Keep mixing completely before adding the next portion, when all the portions are added, mix the mixture for around 10 minutes on the highest speed until it is a smooth cream.



Take a few large spoons from the buttercream and add flavour to it using the FunCakes Flavor Paste Zesty Strawberry and add colour using the FunCakes Edible Colour Gel Pink.

Step 3: Fill the Birthday Drip Cake with buttercream

Once the sponge cakes are cooled down, cut both of them twice using the cake leveler. Put the cake on a drum and put it on the turn table. Spray a dike using the white buttercream, this can be done by putting some white buttercream in a decorating bag with tip #012, and fill the middle of the cake layers with the strawberry buttercream.

After filling the cake, stack the layers on top of each other and cover the outside of the cake with a thin layer of buttercream, you can use the side scraper to do this. Let the cake stiffen up for half an hour in the fridge and cover the cake for a second time using a thick layer of white buttercream. Make sure you pull the layer tightly with the side scraper and put it back in the fridge to stiffen up for another half an hour.

Put the remaining part of the white buttercream into a decorating bag with tip #1M.

Step 4: Decorating the Birthday Drip Cake

A Drip Cake wouldn't be a drip cake without a delicious chocolate drip! Melt the FunCakes Choco Drip Gold by removing the cap and the aluminium seal entirely (if you have a package with aluminium seal). Melt the drip for 15-20 seconds in the microwave on a maximum of 800W, secure the cap and shake the drip. Keep repeating this process until the drip is fully melted.

Let the golden drip slide down the cake in order to get a beautiful looking drip. Decorate the bottom of the cake using some of the remaining nonpareils discomix, use the decorating bag with white buttercream and tip #1M to create nice tufts on top of the cake. For the finishing touch of the

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birthday cake, gently sprinkle some nonpareils discomix on top of the tufts and insert the candles into the tufts.

This recipe was made possible by FunCakes.