



Classic Birthday Cake

Every once in a while we all need this cake: the Classic Birthday Cake.

Boodschappenlijstje



Crisco Shortening 450g

23913
€11.65



PME Extra Deep Round Cake Pan Ø 20
x 10cm

RND084
€15.55

Other materials:

- 7 eggs
- 375 gram of unsalted butter
- 6 table spoons of water

Preheat the oven to 180°C (convection oven 160°C). Prepare the 750 gram of FunCakes Mix for Cupcakes as indicated on the package or in [our basic recipe](#). Fill a lubricated baking pan with half of the batter and bake for 60-65 minutes. After baking, get the cake out of the baking pan, put it on a cooling grid and let it cool completely. Repeat this process for the second half of the batter.

Add 380 gram Crisco with 6 table spoons of water and the flavouring to taste to a bowl and mix this to a smooth substance. This may take a while cause fat and water mix hard. When it becomes a smooth substance, you add 900 gram of icing sugar and 2 table spoons of meringue powder all at once and mix it on low speed until it's smooth again. When it stays too dry, add a table spoon of water. In the end it has to feel like chocolate paste, this makes it easier to cover the cake with it. Colour it mint green with just a little bit of the Leaf Green colouring.

Cut both cake once or twice in half, depending on your own wishes. Add some cream in between all layers and put them back on each other. Cover the side and top of the cake with cream too, this may be a nice thick layer. Make the sides smooth and straight using a side scraper. Then fill a decorating bag with tip #22 and some cream and pipe shells along the bottom edge of the cake. Put the rest of the cream in a decorating bag with tip #1M and make little swirls on top of the cake. Sprinkle some yellow and green confetti on top of the cake. Leave the cake in the fridge until further use.