

de leukste taarten shop



Red Velvet Cake

A nice red cake with a hint of chocolate flavour: try a delicious Red Velvet Cake.

Boodschappenlijstje



FunCakes Mix for Red Velvet Cake 1kg

F10565
€8.99



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.99

de leukste taarten shop

Ingredients

- 330 g FunCakes Mix for Red Velvet Cake
- 2 eggs (approx. 100 g)
- 77 ml/g vegetable oil
- 130 ml water

Tools

- FunCakes Bake Release Spray 200 ml
- PME Deep Round Cake Pan Ø 20 x 7,5 cm
- Mixing bowl
- Mixer



Step 1: Preparation

Preheat the oven to 175°C (347°F) or 160°C (320°F) for a fan oven. Spray the PME Deep Round Cake Pan Ø 20 x 7.5 cm with FunCakes Bake Release Spray.

Step 2: Make the mix

In a mixing bowl, combine 330 g FunCakes Mix for Red Velvet Cake with the eggs, vegetable oil, and water. Mix for 6-8 minutes until you have a light, airy batter.

Step 3: Bake the cake

Fill the cake pan halfway to two-thirds full and bake the cake for 30-35 minutes, until done.

This recipe was made possible by FunCakes.