



Gender reveal cake

Create this super fun Gender reveal cake for your Gender reveal party to find out the gender of your baby together with your loved ones! This beautiful Gender reveal cake by FunCakes is filled with the food colour of your choice and greased with Enchanted Cream. The cake is decorated with beautiful big tufts and a sprinkle medley. That has to be celebrated!

Boodschappenlijstje



Patisse Cookie Cutter Rings set/14

01950
€19.65



PME Plain Edge Tall Side Scraper

PS41
€5.49



Wilton Basic Turntable

03-3120
€11.65



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.95



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



FunCakes Food Colour Gel Baby Blue
30 g

F44125
€3.55



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



FunCakes Bake Release Spray 200ml

F54100
€4.99

Ingredients for the Gender reveal cake

- 330g FunCakes Mix for Sponge Cake Deluxe
- 250g FunCakes Mix for Enchanted Cream
- 100g FunCakes Sprinkle Medley Baby Boy or Baby Girl
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Baby Blue
- FunCakes Flavour Paste Lemon
- 250ml milk
- 33ml water
- 5 eggs (approx. 250g)

Other necessities for the Gender reveal cake

- FunCakes Bake Release Spray
- FunCakes Decorating bags
- Wilton Cake Leveler 25cm
- Wilton Cooling Grid
- Wilton Basic Turntable
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Comfort Grip Spatula Curved 32.5cm
- 2x Wilton Decorator Preferred Deep Round Pan 15 x 7.5cm
- Wilton Parchment Paper Roll
- PME Plain Edge Tall Side Scraper
- Cookie Cutter Rings 6,5cm
- Plastic Foil

Step 1: Preparations for the Gender reveal cake

Before you begin, make sure all the ingredients are being processed on room temperature. Then, preheat the oven to 175°C (Convection oven 160°C). Mix the FunCakes Mix for Sponge Cake Deluxe with 5 eggs and 33ml of water in a bowl, beat it at the highest speed for 7-8 minutes and afterwards, for 2-3 minutes on a low speed. Grease the two deep round pans with the FunCakes Bake Release Spray and raise the pan with an edge of parchment paper. Divide the batter over the two pans and bake the cakes for about 30-35 minutes in the preheated oven. After the cakes are done baking, take the cakes out of the oven and place them on a cooling grid. Then, remove the parchment paper.

Step 2: The Enchanted Cream for the Gender reveal cake

The next step is making the Enchanted Cream. Start by mixing the FunCakes Mix for Enchanted Cream with 200ml of milk and mix it for 3 minutes on the highest speed. Then, add some flavour to it using the FunCakes Flavour Paste Lemon. Colour enough of the Enchanted Cream with the FunCakes Food Colour Gel in the colour of your choice (blue or pink).

Step 3: Making the Gender reveal cake

Cut the sponge cakes two times using the cake leveler. Place a part of the cake on a piece of cake

cardboard on a turntable and cover it with a layer of Enchanted Cream. Then, cut out 4 sponge cake pieces in a circle and stack them on top of each other using a layer of Enchanted Cream. Fill the hole that arises with the Sprinkle Medley of your own choice, and cover the cake with the bottom slice of the sponge cake (without a hole).

Step 4: Decorating the Gender reveal cake

Grease the cake with white Enchanted Cream and place the cake back into the fridge for half an hour to let it stiffen up. Colour the remaining Enchanted Cream pink, and give the cake a couple of stripes here and there of the pink and blue Enchanted Cream. Then, use the side scraper to scrape off any excess Enchanted Cream.

Place a sheet of plastic foil on the counter and put some of the pink and blue Enchanted Cream on top. Roll this up and put it in a decorating bag with decorating tip #1M Open Star. On top of the cake, create some beautiful tufts around the edge and sprinkle some of the Sprinkle Medley Gender Reveal in the middle.

This recipe is made possible by FunCakes.