



Rainbow drip cake

Two of the most popular cakes come together in this cheerful Rainbow drip cake. Not just the outside is a colour festival, on the inside you find cake layers in all colours of the rainbow.

Boodschappenlijstje



PME Plain Edge Tall Side Scraper

PS41
€5.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Other materials:

50 + 400 ml water

7½ egg

500 gram soft unsalted butter

Mix 400 gram FunCakes mix for Buttercream with 400 ml water and set aside. Preheat the oven to 175°C (convection oven 160°C). Mix 500 gram FunCakes mix for Sponge Cake with 7½ egg and 50 ml water at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Spray the baking pans with the baking spray. Divide the batter into 6 portions and colour them with the FunColours gels. Bake already 4 sponge cakes in 15 minutes, with the Wilton Easy Layer pans. Then bake the two other sponge cakes. Let them cool down on a baking grid.

Finish the buttercream as described on the packaging. Bring to flavour with the FunCakes Flavouring Paste Banana. Fill a big piping bag with the white buttercream. Cut off a tip and pipe between each sponge cake layer a layer of buttercream and stack the cakes. Cover the cake with the white buttercream and finish it with the side scraper. Put the cake in the fridge for the buttercream to stiffen up.

Divide the remaining buttercream into 6 portions and colour this with the FunColours gels. Put in a decorating bag with decorating tip 1M, 3 colours of buttercream. Put in another decorating bag with decorating tip 1M the other 3 colours.

Heat the FunCakes Dip 'n Drip White for about 10 seconds in the microwave. Divide this into 6 portions and colour them with the FunColours gels. Put every colour in another decorating bag and cut off a tip. Take the cake out of the fridge and let the different colours of glaze drip down the edges. Pipe dots on top of the cake and at the borders. Put in the fridge until serving.