



Winter Almond Cake with Dip 'n Drip

This Winter Almond Cake with Dip 'n Drip is very easy to make, but so delicious! The almond cake is covered with the FunCakes Dip 'n Drip White and decorated with the FunCakes Sprinkle Medley Frosty. Totally in Winter Theme! Perfect for enjoying a delicious slice of cake with a cup of coffee or tea during the cold winter days.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Almond Paste 1:1 250g

F54400
€3.19



FunCakes Nonpareils Shark Mix 80g

F51580
€2.12



FunCakes Dip 'n Drip White 375g

F54715
€4.31



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Patisse Ceramic Loaf Pan 25cm

P03301
€9.39

Ingredients

- FunCakes Mix for Almond Cake 400 g
- FunCakes Bake Release Spray
- FunCakes Sprinkle Medley Frozen
- FunCakes Nonpareils Shark Mix
- 240 g soft unsalted butter
- 4 eggs

Supplies

- Patisse Ceramic Loaf Pan
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

Step 1: Make the almond cake

Preheat the oven to 180 degrees (hot-air oven 160 degrees). Spray the cake tin with the FunCakes Bake Release spray. Then make 400g of the FunCakes Baking Mix for Almond Cake with 4 eggs and 240g soft unsalted cream butter as indicated on the package. Fill the cake tin with the batter and bake the cake for 60-70 minutes until light brown. Let cool for 10-15 minutes on the counter and then dump it on a cake rack to cool.

Step 2: Make the Dip 'n Drip

Meanwhile, spoon a few tablespoons of the FunCakes Dip 'n Drip White into a microwave-safe dish and heat it in the microwave for 15-20 seconds to make it more fluid.

Step 3: Decorate the almond cake

Pour the liquid Dip 'n Drip over the almond cake. Then decorate right away with the FunCakes Sprinkle Medley Frozen and the FunCakes Musket Seed Shark Mix.

Step 4: Cut yourself a slice and enjoy this delicious Almond Cake with Dip 'n Drip!