



## Naked Ombre Cake

This lovingly naked cake with ombre sponge cake is perfect for a wedding, Valentine's day or another celebration of love. This romantic caked is filled and topped with delicious enchanted cream.

## Boodschappenlijstje



FunCakes Mix for Sponge Cake, Gluten Free 500 g

F11105  
€4.38



FunCakes Mix for Enchanted Cream® 900 g

F10550  
€10.58



FunCakes Bake Release Spray 200ml

F54100  
€4.24



FunCakes Sugar Paste Hot Pink 250 g

F20185  
€2.42



Sugarflair Paste Colour ROSE PINK 25g

A147  
€3.87



FunCakes Sugar Strands Mix 80 g

F52075  
€2.17



FunCakes Decorating Bags 30 cm pk/10

F85100  
€2.68



Wilton Decorating Tip #1M Open Star Carded

02-0-0151  
€2.00



Wilton Decorating Tip Round #1A

02-0-0166  
€2.00



PME Deep Round Cake Pan Ø 15 x 7,5cm

RND063  
€7.61



Patisse Cooling Grid Round 32 cm

01320  
€6.11

## **Other ingredients**

- 80 ml water
- 12 eggs
- 400 ml milk/cream

## **The heart**

Roll the FunCakes fondant hot pink into a patch with a thickness of 3-4 mm and cut with the heart cookie cutter a big heart. Stick from the bottom of the heart skewer in the fondant. Let this dry for a couple of days. When the heart is completely dry, lubricate it with the FunCakes clear piping gel. Then cover the heart with the FunCakes sugar strands colour mix.

## **Biscuit**

Mix 800 gram FunCakes mix for sponge cake with 80 ml water and 12 eggs. Mix this for approx. 7-8 minutes on the highest speed and after that 2-3 minutes on a lower speed. Divide the batter in 4 portions. Colour each portion pink with the Sugarflair paste colour rose pink and make every portion a little darker shade of pink. Grease the PME deep round cake pans in with the FunCakes bake release spray. Put the batter in the 4 baking pans and bake the biscuit for approx. 15-20 minutes. Dump the biscuits on a cooling grid to let them cool off.

## **Enchanted cream**

Prepare 300 gram FunCakes mix for Enchanted cream as described on the packaging. Put the biggest part in a FunCakes piping bag with Wilton decorating tip #1A en squirt tufts on every sponge cake and stack the sponge cakes . Put the rest of the Enchanted Cream in a piping bag with Wilton decorating tip #1M an squirt tufts on the top of the cake. Sprinkle some FunCakes sugar strands on the cake and put the heart on the top in the cake.