

# de leukste taarten shop



## Classic Cake

With the FunCakes Mix for Classic Cake, you can bake a delicious, freshly made cake in no time. The mix is perfect for any occasion, from a traditional loaf cake to tasty cupcakes. Simply add eggs, butter and water, bake until golden brown and enjoy a soft, flavourful cake that turns out perfectly every time.

## Boodschappenlijstje

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FunCakes Mix for Classic Cake 400g

F10230  
€4.59



Patisse Adjustable Loaf Pan Profi  
20-35cm

P02938  
€10.39



## **Ingredients**

- 400 g FunCakes Mix for Classic Cake
- 240 g unsalted butter
- 4 eggs (approx. 200 g)

## **Necessities**

- FunCakes Bake Release Spray
- Patisse Adjustable Cake Pan Profi 20-35 cm

## **Step 1: Preparation**

Adjust the cake pan to 24 cm and grease it with FunCakes Bake Release Spray. Preheat the oven to 150°C (fan oven 140°C).

## **Step 2: Make the batter**

Prepare 400 g FunCakes Mix for Classic Cake as indicated on the packaging. Place the butter in a mixing bowl and beat for 3 minutes on low speed until smooth. Add the eggs and the mix, then beat for another 5 minutes on medium speed until you have a creamy batter.

## **Step 3: Bake the cake**

Spoon the batter into the prepared pan and bake the cake for about 55-60 minutes until light golden and cooked through. Allow to cool almost completely, then turn it out onto a cooling rack to cool fully.



#### **Step 4: Decorating (optional)**

Decorate your cake with Enchanted Cream®, sprinkles or melted chocolate if you like!

#### **Tip:**

You can also use this mix to make cupcakes. Fill the baking cups about two-thirds full and bake for 21-23 minutes until light golden and done.

This recipe is brought to you by FunCakes.