



Red Dripcake with sprinkles and choco bars

Create beautiful drip cakes with the many colors of Choco Drips by FunCakes! Create a beautiful drip along your cake with ease and finish with a nice sprinkle for different occasions!

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g
F10130
€6.25



FunCakes Mix for Sponge Cake Deluxe
500 g
F10100
€4.21



FunCakes Mix for Buttercream 500 g
F10125
€4.33



FunCakes Bake Release Spray 200ml
F54100
€4.24



FunCakes Flavour Paste Lemon
Meringue 100 g
F56310
€5.23



FunCakes Mini Hearts Pink/White/Red
60 g
F52065
€2.88



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm
03-3136
€5.82



PME Craft Brush Set
CB1007
€5.86



Silikomart Chocolate Mould Tablette
SCG11
€8.75



FunCakes Sugar Paste Bright White 1
kg
F20500
€8.07



FunCakes Decorating Bags 41 cm
pk/10
F85110
€3.22



Wilton Decorator Preferred Deep
Round Pan Ø 15 x 7,5cm
03-0-0035
€8.20



FunCakes Clear Piping Gel 350 g
F54410
€5.69



Wilton Taartzaag / Cake Leveler -25cm-
02-0-0129
€3.53

Ingredients

- FunCakes Sugar Paste Bright White 1 kg
- FunCakes Mix for Sponge Cake Deluxe 500 g
- 125 g FunCakes Mix voor Botercrème
- 75 g FunCakes Mix voor Enchanted Cream®
- FunCakes Flavour Paste Lemon Meringue 100 g
- FunCakes Clear Piping Gel
- FunCakes Choco Drip Rood 180 g
- FunCakes Mini Hearts Pink/White/Red 60 g
- 50 + 15 + 125 ml water
- 150 g unsalted butter
- 3 eggs (ca. 150 g)
- 50 ml milk

Materials

- FunCakes Bake Release Spray
- FunCakes Decorating Bags 41 cm
- Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Taartzaag / Cake Leveler -25cm-
- Wilton -Wide Glide- Rolling Pin 50cm
- Silikomart Chocolate Mould Tablette
- PME Craft Brush Set

Step 1: Start making the sponge cake for your drip cake

Preheat the oven to 175°C (hot air oven 160°C) and grease the baking pan with FunCakes Bake Release Spray.

Prepare 150 g FunCakes Mix for Biscuit Deluxe with 15 ml water and 3 eggs as indicated on the package. Spoon the batter into the baking pan and bake the cookie for about 30-35 minutes until done. After baking, place the Biscuit immediately on a cake rack to cool.

Step 2: Preparing the buttercream

Prepare 125 g FunCakes Mix for Buttercream as directed on the package and season with the flavor paste. Then cut the sponge cake with the cake saw twice and fill the cake with the buttercream and then spread it all around. Let this set in the refrigerator for 30 minutes.

Step 3: Decorating the Drip Cake

Knead the fondant well and roll it out to a thickness of about 2-3 mm and line the cake with this. With the largest brush from the set, spread a layer of piping gel along the bottom of the cake and press sprinkles against it.



Step 4: Getting started with the Choco Drip!

Heat the bottle of FunCakes Choco Drip according to the instructions on the package and slide the choco drip down along the edge of the cake. Then put the cake in the refrigerator so the drip will harden and shine nicely.

Meanwhile, fill the mini tablet mold with the remaining chocolate drip and let it set in the refrigerator for 10-15 minutes after which you can carefully remove it from the mold.

Step 5: Final finishes with the Enchanted Cream

Prepare 75 grams of FunCakes Mix for Enchanted Cream with 50 ml water and 50 ml milk and put it in the piping bag. Pipe tufts on top of the cake and sprinkle with sprinkles. Finally, carefully press a mini tablet into each topping.

This recipe was made possible by FunCakes