



Saint Nicholas drip cake

Celebrate the birthday of Saint Nicholas with this lovely drip cake. It's filled with candies and decorated in the colours of Saint Nicholas.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1 kg

F10500
€6.99



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Marzipan Passion Red 250 g

F28120
€4.19



FunCakes Flavour Paste Spiced Biscuit
100 g

F56200
€4.95



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55



FunCakes Food Colour Gel Aqua 30 g

F44190
€3.55



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



PME Palette Knife Angled Blade -23
cm-

PK1013
€4.99



PME Deep Round Cake Pan Ø 20 x
7,5cm

RND083
€13.05

Ingredients

- FunCakes Baking Mix for Biscuit Deluxe 1kg
- FunCakes Mix for Buttercream 500g
- FunCakes Flavouring paste Speculaas 100g
- FunCakes Bake Release Spray 200ml
- FunCakes Marzipan Red 750g
- FunCakes Dip 'n Drip White
- FunCakes Edible Gel Dye Yellow
- FunCakes Edible Gel Dye Royal Blue
- 500 grams soft unsalted butter
- 400 + 40 ml water
- 6 eggs
- Chocolate letter
- Candies

Supplies

- FunCakes Greaseproof Cardboard - Round - 20cm pk/5
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Rolling Stick with Rings 22,5cm
- PME Palette Knife Corner 23cm
- PME Deep Round Baking Mould Ø 20 x 7,5cm
- Stick

Step 1: Make the FunCakes mix for Buttercream and the FunCakes mix for bescuit

Preheat the oven to 180°C (hot air oven 160°C). Make 400 grams of FunCakes mix for Buttercream and 400 grams of FunCakes mix for Biscuit according to the instructions on the packages. Spray the baking pans with the FunCakes baking spray and divide the biscuit batter between the two pans. Bake the biscuits for 30-35 minutes until done and after baking, dump them on a cake rack to cool. Flavour the buttercream with the FunCakes specula flavouring paste.

Step 2: Cut the Bescuit twice and cut a circle

Cut the biscuits both twice. Keep one bottom and top intact. From the remaining layers, cut out a 10 cm circle. Place the bottom on a cake board and spread a layer of buttercream on top. Place a layer on top with a hole in it and spread some cream around this. Repeat with the remaining two layers with a hole.

Fill the resulting cavity with sprinkles and finish with the top. Spread the entire cake with a layer of cream and place in the fridge to stiffen. Coat the cake a second time with buttercream and place back in the fridge.

Step 3: Line the cake with marzipan and make the yellow drip

Knead 750 grams of FunCakes Marzipan Red well, roll it out on a work surface dusted with sugar baking powder and line the cake with it. Colour a few tablespoons of FunCakes dip 'n drip with the yellow FunCakes edible food colouring and heat it in the microwave for 10 seconds. Fill a piping bag



with the yellow dip 'n drip, cut off a small tip and let the drip slide down along the edge.

Step 4: Colour the remaining buttercream in blue FunCakes Edible Dye

Colour the remaining buttercream with the blue food colouring and fill a piping bag with nozzle #1M with this. Use this to pipe blue tufts on top of the cake. Place a stick behind the chocolate letter and, if necessary, secure it with a little butter cream. Decorate the cake with candy and sprinkles.

Made possible by FunCakes