



## Cheerful Graduation Cake

YAY, you graduated!

That calls for a celebration with this Cheerful Graduation Cake. Filled with a colorful inside to make it even more festive!

## Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®  
450 g  
F10130  
€7.35



FunCakes Flavour Paste White Choco  
100 g  
F56110  
€6.05



FunCakes Sugar Strands XL Mix 70 g  
F53415  
€2.79



Wilton Cake Release Spray  
04-0-0513  
€5.75



Wilton Recipe Right® Large Loaf Pan  
23,4 x 13,3cm  
03-3130  
€7.05



Wilton Recipe Right Non-Stick Cooling  
Grid -40x25 cm  
03-3136  
€6.85



Wilton Taartzaag / Cake Leveler -25cm-  
02-0-0129  
€4.15



Wilton Disposable Decorating Bags  
pk/12  
03-3111  
€5.95



Wilton Decorating Tip #004 Round  
02-0-0297  
€1.65



Wilton Icing Color Kit 8 x 28g  
04-0-0030  
€18.99



PME Extra Tall Candles Gold 16,5 cm  
pk/16  
CA095  
€5.95



Wilton Comfort Grip Spatula Curved  
22,5 cm  
03-3133  
€5.95



FunCakes Mix for Sponge Cake Deluxe  
500 g  
F10100  
€4.95

## Ingredients

- 320 g FunCakes Mix for Sponge Cake Deluxe
- 70 g FunCakes Sugar Strands XL Mix
- 300 g FunCakes Mix for Enchanted Cream®
- FunCakes Flavour Paste of your choice
- 5 eggs (approx. 250 g)
- 235 ml water
- 200 ml milk

## Tools

- Wilton Cake Release Spray
- Wilton Icing Color Kit 8 x 28g
- Wilton Recipe Right® Loaf Pan 23.4 x 13.3 cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25 cm
- Wilton Cake Leveler - 25 cm
- Wilton Disposable Decorating Bags 30 cm, pk/12
- Wilton Decorating Tip #004 Round
- Wilton Comfort Grip Spatula Curved 22.5 cm
- PME Extra Tall Candles Gold 16.5 cm, pk/16



- Small plastic bowls

## **Step 1: Preparation**

Preheat the oven to 175°C/347°F (convection oven 160°C/320°F). Grease the Wilton Recipe Right® loaf pan with Wilton Cake Release Spray.

## **Step 2: Make the cake**

Mix 320 g Biscuit Deluxe Mix, eggs, and 35 ml water in a bowl as directed on the package. Stir the FunCakes Sugar Strands XL Mix into the batter. Pour the batter into the cake pan and bake for 35-40 minutes until done and golden brown. Remove the cake from the pan immediately after baking and let it cool on the Wilton Recipe Right Non-Stick Cooling Grid.

## **Step 3: Make the Enchanted Cream®**

Prepare two batches of Enchanted Cream®. For one batch, use 150 g mix, 100 ml water, and 100 ml milk. Follow the instructions on the packaging. Add your chosen FunCakes Flavour Paste until it tastes just right. Then make a second batch with the same quantities. Set aside two-thirds of this batch.

## **Step 4: Color the Enchanted Cream®**

Take one-third of the remaining white Enchanted Cream® and divide it over 8 small bowls. Add a little extra cream to one of the bowls, this will be your black cream, which you'll need a bit more of. Color each portion with one of the 8 colors from the Wilton Icing Color Kit until you reach your desired shades.

## **Step 5: Fill the piping bags**

Fill your first piping bag with the flavored Enchanted Cream® and snip off the tip. Fill a second piping bag with the black-colored cream and Wilton Decorating Tip #004 Round. Fill a third piping bag with the reserved two-thirds white cream.

## **Step 6: Fill the cake**

Cut the cooled cake in half using the Wilton Cake Leveler. Fill the cake with the first batch of flavored Enchanted Cream®.

## **Step 7: Decorate the cake**

Grab the piping bag with the white cream and cover the outside of the cake using the Wilton Angled Spatula. Use the piping bag with black cream to write "YAY!" or any message you like on the cake, and fill in the letters with white cream. Add some black cream confetti dots to the cake.

Now fill a new piping bag with a new color and the round tip, and pipe colorful confetti dots. Repeat this for each color until you've decorated the cake with all your confetti shades. Finally, add the PME Extra Tall Candles Gold.

**Step 8: Enjoy your Cheerful Graduation Cake!**