



## Mini Drip Cake Baking Package

**Now for €24,-!**

In this baking package you will find baking supplies to make a cheerful little drip cake yourself! With the mini baking pan, mix for biscuit deluxe, mix for buttercream and pink chocolate drip you can make it in no time! Click on 'Add to cart' to add the products to your shopping cart. The discount is automatically calculated in the shopping cart.

### Boodschappenlijstje



PME Extra Deep Round Cake Pan Ø 10 x 10cm

RND044  
€7.39



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100  
€4.95



FunCakes Mix for Buttercream 500 g

F10125  
€5.09



FunCakes Choco Drip Pink 180 g

F54280  
€4.60

## **Baking package content:**

- FunCakes Mix for Sponge Cake Deluxe 500 g
- FunCakes Choco Drip Pink
- FunCakes mix for Buttercream 500g
- PME Extra Deep Round Cake Pan Ø 10 x 10cm

## **Supplies to add yourself:**

- 15 + 125 ml water
- 2.5 egg (120 grams)
- 150 grams of butter
- Parchment paper
- Baking spray
- Grid
- Spatula or scraper to spread cake
- Any coloring, sprinkles and decorations

## **Step 1: Bake the cake**

Preheat the oven to 175°C (convection oven 160°C). Mix 150 gram FunCakes mix for Sponge Cake Deluxe, 2.5 eggs and 15ml water and beat the batter on high speed for 7-8 minutes, then mix for another 2-3 minutes on low speed. Fill a greased baking pan (1/2 to 2/3 full). You can put a baking paper upright along the inner edge of the baking pan, so that the biscuit can get high. Bake the cake in the preheated oven for 25-30 minutes. After baking, immediately transfer the cake to a grid and let it cool.

## **Step 2: Making buttercream**

Process the ingredients at room temperature. Mix 125 gram FunCakes mix for Buttercream with 125 ml water, beat the mixture with a whisk. Beat 150 grams of butter until creamy in about 5 minutes. Add the mixture in parts to the butter, mixing completely before adding the next part. Mix it all into a smooth cream (about 10 minutes). You can give the buttercream a color if you want.

## **Step 3: Decorate the cake**

Cover the cake with buttercream and smooth it out neatly with a spatula or scraper. Warm up the choco drip as indicated on the package and use it to make a drip along the top of the cake. You can further finish the cake by decorating it with sprinkles and other decorations.