

de leukste taarten shop



Strawberry drip cake

Looking for a cake that looks just as good as it tastes? This strawberry drip cake is guaranteed to become your new favorite! With the FunCakes Mix for Enchanted Cream® Strawberry, you can whip up a light yet stable cream in no time, with a soft strawberry flavor and a beautiful pastel pink color. Perfect for filling your cake, creating a smooth finish, and of course topping it off with a drip. The natural strawberry flavor adds a fresh, fruity twist to every bake.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€3.96



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

de leukste taarten shop



FunCakes Cake Drip Pink 180g

F55095
€8.49



FunCakes Mix for Enchanted Cream®
Strawberry 450g

F11240
€7.75



Wilton Decorator Preferred Deep
Round Cake Pan Ø15x7,5cm

03-0-0035
€10.65



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Basic Turntable

03-3120
€11.85



Wilton Comfort Grip Spatula Angled
22,5cm

03-3133
€6.05



Wilton Cake Leveler 25cm

03-3105
€11.65

de leukste taarten shop

Ingrediënten

- 380 g FunCakes Mix for Sponge Cake Deluxe
- 150 g FunCakes Mix for Enchanted Cream® Strawberry
- FunCakes Cake Drip Pink
- 200 ml milk
- 80 ml water
- 5 eggs (approx. 250 g)

Benodigheden

- FunCakes Bake Release Spray
- FunCakes Decorating Bags
- Wilton Decorator Preferred® Deep Round Baking Pak Ø 15x7,5cm
- Wilton Cooling Grid
- Wilton Basic Turn Table
- Wilton Tip #1M Open Star
- Wilton Decorator preferred Spatula Angled 22,5 cm
- Wilton Cake leveler 25cm

Step 1: Prepare the sponge cake

Preheat the oven to 180°C (fan oven 160°C).

Prepare 190 g of FunCakes Mix for Sponge Cake Deluxe according to the instructions on the package. Fill the greased Wilton baking pan and bake the cake in the preheated oven for approximately 25-30 minutes until done. Let the cake cool on the Wilton cooling rack. Bake a second



sponge cake in the same way.

Step 2: Prepare the Enchanted Cream®

Prepare 150 g of FunCakes Mix for Enchanted Cream® Strawberry according to the instructions on the package. Cut both sponge cakes in half once using the Wilton cake leveler and stack the layers with a layer of Enchanted Cream®. Also cover the outside of the cake with the cream. Place the remaining Enchanted Cream® in a FunCakes piping bag fitted with Wilton tip #1M. Refrigerate the cake for 30 minutes.

Decorate the cake with different swirls and finish with strawberries.

This recipe is made possible in part by FunCakes.