



Kingsdag Cake

Celebrate King's Day with a delicious Cake decorated with Orange Bitter icing! The cake is in the colours of the Dutch flag. Ideal for serving something easy, yet very delicious on the table during Kings Day!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Food Colour Gel Royal Blue 30 g

F44135
€3.55



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Disposable Decorating Bags pk/12

03-3111
€5.95



FunCakes Mix voor Enchanted Cream® 450 g

F10130
€7.35



FunCakes Food Colour Gel Red 30 g

F44100
€3.55



FunCakes Food Colour Gel Orange 30 g

F44145
€3.55



Patisse Ceramic Brownie Pan 28x18cm

P03333
€10.25

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix voor Enchanted Cream® 150 g
- FunCakes Icing Sugar 200 g
- FunCakes Food Colour Gel Red
- FunCakes Food Colour Gel Royal Blue
- FunCakes Food Colour Gel Orange
- FunCakes Bake Release Spray
- 3 eggs (approx. 150 gram)
- 125 gram butter
- 100 ml water
- 100 ml milk
- 3 tablespoons orange liqueur

Supplies

- Patisse Ceramic Brownie Pan 28x18cm
- Wilton Disposable Decorating Bags pk/12
- JEM Round Nozzle #12

Step 1: Make the batter

Preheat the oven to 180°C (convection oven 160°C). Process the ingredients at room temperature. Mix 500 grams of FunCakes Cupcake Mix, 5 eggs, and 250 grams of butter for 4 minutes at low speed until smooth batter forms. Divide the batter into two parts. Color one part red and the other part blue.

Step 2: Bake the cake

Grease the baking pan and fill it with the red batter. Bake the cake for approximately 30 minutes until done. Remove from the baking pan after baking and let it cool. Repeat the same with the blue batter.

Step 3: Make the Enchanted Cream®

Mix 150 grams of FunCakes Enchanted Cream® Mix with 100 ml of milk and 100 ml of water for 3 minutes at high speed. Place the piping tip in the piping bag and fill it with the cream.

Step 4: Assemble the cake

Place the blue cake on a plate, pipe dollops of cream on it that are as high as the cake, and place the red layer on top.

Step 5: Decorate the cake

Mix the Orange Bitter with 200 grams of powdered sugar. Gradually add this mixture until a thick glaze forms. Stir in the orange food coloring. Pour the glaze over the cake and decorate with sprinkles.

Step 6: Enjoy this delicious King's Day Cake with Orange Bitter!