



Classic Cake

With the FunCakes Mix for Classic Cake, you can bake a delicious, freshly made cake in no time. The mix is perfect for any occasion, from a traditional loaf cake to tasty cupcakes. Simply add eggs, butter and water, bake until golden brown and enjoy a soft, flavourful cake that turns out perfectly every time.

Boodschappenlijstje



FunCakes Mix for Classic Cake 400g

F10230
€4.59



FunCakes Bake Release Spray 200ml

F54100
€4.99



Patisse Adjustable Loaf Pan Profi
20-35cm

P02938
€10.39

Ingredients

- 400 g FunCakes Mix for Classic Cake
- 240 g unsalted butter
- 4 eggs (approx. 200 g)

Necessities

- FunCakes Bake Release Spray
- Patisse Adjustable Cake Pan Profi 20-35 cm

Step 1: Preparation

Adjust the cake pan to 24 cm and grease it with FunCakes Bake Release Spray. Preheat the oven to 150°C (fan oven 140°C).

Step 2: Make the batter

Prepare 400 g FunCakes Mix for Classic Cake as indicated on the packaging. Place the butter in a mixing bowl and beat for 3 minutes on low speed until smooth. Add the eggs and the mix, then beat for another 5 minutes on medium speed until you have a creamy batter.

Step 3: Bake the cake

Spoon the batter into the prepared pan and bake the cake for about 55-60 minutes until light golden and cooked through. Allow to cool almost completely, then turn it out onto a cooling rack to cool fully.

Step 4: Decorating (optional)

Decorate your cake with Enchanted Cream®, sprinkles or melted chocolate if you like!

Tip:

You can also use this mix to make cupcakes. Fill the baking cups about two-thirds full and bake for 21-23 minutes until light golden and done.

This recipe is brought to you by FunCakes.