



Crazy For You Bento Cake

Want to declare your love during Valentine's Day or treat your loved one to a delicious cake? Do so with this delicious treat made by @a.la.marie with Crazy For You written on the cake. The Bento Box Cake is made from FunCakes Mix for Red Velvet and deliciously decorated with buttercream. Perfect for declaring your love!

Boodschappenlijstje



FunCakes Mix for Red Velvet Cake 500 g

F11185
€5.95



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Sprinkle Medley Love 180 g

F51495
€6.95



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79



FunCakes Bento Cake Box White 15x15 cm pk/10

F83450
€3.99



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



Wilton Comfort Grip Spatula Curved 22,5 cm

03-3133
€5.95



Wilton Decorating Tip #032 Open Star Carded

02-0-0155
€1.69



Wilton Decorating Tip #003 Round Carded

02-0-0154
€1.65



Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm

129001701
€10.99

Ingredients

- FunCakes Mix for Red Velvet Cake 250 g
- FunCakes Mix for Buttercream 125 g
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Gel Pink
- FunCakes Bake Release Spray
- FunCakes Sprinkle Medley Love
- 1,5 eggs (approx. 75 g)
- 60 ml vegetable oil
- 100 ml water
- 150 g unsalted butter
- 125 ml water

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- FunCakes Bento Cake Box White 15x15 cm pk/10
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Decorating Tip #032 Open Star Carded
- Wilton Decorating Tip #003 Round Carded
- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm

Step 1: Bake the Red Velvet

Preheat the oven to 175°C (convection oven 160°C). Process the ingredients at room temperature. Prepare 250 grams of the FunCakes Mix for Red Velvet as indicated on the packaging. Grease the baking pan with baking spray and place the batter in it. Bake the red velvet cake for 30-35 minutes until done. After baking, turn it out onto a cooling rack and let it cool thoroughly.

Step 2: Make the buttercream

Prepare 125 grams of the FunCakes Mix for Buttercream as indicated on the packaging.

Step 3: Fill and frost

Slice the cake in half and fill and frost it with the buttercream. Let the red velvet cake cool in the refrigerator for half an hour so that the crumb coat becomes firm.

Step 4: Decorate the cake

Color half of the buttercream yellow and half pink. Then frost the cake with the yellow buttercream. Divide the pink buttercream into two piping bags with tip #003 and tip #032. Decorate the edge with the pink buttercream using tip #032. Use tip #003 to pipe "Crazy 4 You" on the top of the cake and decorate with sprinkles.



Step 5: Declare your love with this delicious Bento Cake!

This recipe is made possible by @a.la.marie.