Christmas Stars Bento Cake

Bento cakes are totally hot and trending in the baking world! This Bento Cake is all Christmas themed with the new colour of the year Chic Aubergine. A perfect dessert during the holidays, or make it as a gift for someone you love.

Boodschappenlijstje

FunCakes Mix for Sponge Cake Deluxe 500 g
F10100
€4.95

FunCakes Mix for Swiss Meringue Buttercream 400 g
F10145
€5.19

FunCakes Sugar Paste Rosé White 250 g
F20295
€2.85

FunCakes Sugar Paste Chic Aubergine 250 g
F20290
€2.85

FunCakes Edible Glue 22 g
F54750
€2.25

FunCakes Bake Release Spray 200ml
F54100
€4.99

FunCakes Decorating Bags 41 cm pk/10
F85110
€3.79

Wilton Standard Adaptor/Coupler
03-3139
€1.35

Wilton Basic Turntable
03-3120
€11.65

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 #003 Round Carded
02-0-0154
€1.65

Wilton Small Cake Leveler -25cm-
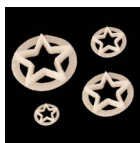03-3105
€11.49

Patisse Cookie Cutter Christmas Set/4
P02019
€9.15

Patisse Cookie Cutter Rings set/14

01950
€19.65

FMM Star Cutter Set/4

CUTST4
€6.89

PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€16.09

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 250 g
- FunCakes Mix for Swiss Meringue Buttercream 100 g
- FunCakes Sugar Paste Chic Aubergine 600 g
- FunCakes Sugar Paste Rosé White 350 g
- FunCakes Edible Glue
- FunCakes Bake Release Spray 200ml
- 220 g unsalted butter
- 95 ml water
- 4 eggs (approx. 200 g)

Supplies

- FunCakes Decorating Bags
- Wilton Wide Glide Rolling Pin
- Wilton Comfort Grip Spatula Angled 22,5 cm
- Wilton Decorating Tip #003 Round
- Wilton Standerd Adaptor/Coupler
- Wilton Basic Turntable
- Wilton Cake Leveler/ Small 25 cm
- Wilton Recipe Right Cooling Grid
- PME Deep Baking Pan 20 x 20 x 7,5cm
- Patisse Cookie Cutter Ring Set/14
- FMM Star Cookie Cutter Set/4
- Patisse Cookie Cutter Christmas Set/4

Step 1: Bake the sponge cake

Preheat the oven to 180°C (Convection oven 160°C). Prepare 250 g FunCakes Mix for Sponge Cake Deluxe as indicated on the package. Grease the baking pan with FunCakes Bake Release Spray and spatula the batter into it. Bake the cake for about 30-35 minutes until done and after baking, let the cake cool down by using a cooling grid.

Step 2: Make the swiss meringue buttercream

Prepare 100 g FunCakes Mix for Swiss Meringue Buttercream as indicated on the package.

Step 3: Cut and fill the sponge cake

Cut the sponge cake 2x with a cake leveler. From the set of round cutters, take a ring with a diameter of about 9-10 cm and cut 4 rings from each slice of cake.

Make 4 small cakes from 3 rings of biscuit filled and smeared with FunCakes Mix for Swiss

Meringue Buttercream. Keep a small amount of cream left to stick the balls on the cake and to make small dots. Let the smeared cakes set in the fridge for half an hour.

Put the Swiss Meringue Buttercream what you have left in a decorating bag with an adaptor and decorating tip #003.

Step 4: Line the cake

Line the cakes with Sugar Paste Chic Aubergine. Roll out the remaining sugar paste wafer-thin and cut out little stars.

Step 5: Decorate the cake

Roll out the Rose White Sugar Paste wafer-thin and cut out little stars and Christmas trees. Using the rest of this colour, make a braided decorative border with the karen davies mould for the bottom and top of the cakes. Stick the parts on and against the cakes with some edible glue.

Use the Swiss Meringue Buttercream to put little dots between the Christmas trees.

Step 6: Enjoy these festive Bento Cake or give as gifts!

This recipe is made possible by FunCakes.