



## Pink Fault Line Cake with Sprinkles

This delicious Fault Line Cake is perfect for birthdays, as well as baby showers! The cake is made with FunCakes Mix for Red Velvet, frosted with pink enchanted cream and decorated with cheerful sprinkles. Try this trend and enjoy a delicious piece of cake!

## Boodschappenlijstje



**FunCakes Mix for Red Velvet Cake**  
500g  
F11185  
€5.95



**FunCakes Mix for Enchanted Cream®**  
450g  
F10130  
€7.35



**FunCakes Sprinkle Medley Pretty Sweet**  
65g  
F51440  
€3.29



**FunCakes Metallic Sugar Rods XL Yellow Gold**  
70g  
F52595  
€4.29



**FunCakes Food Colour Gel Pink**  
30g  
F44110  
€3.65



**FunCakes Food Colour Gel Honey Gold**  
30g  
F44205  
€3.65



**FunCakes Metallic Food Paint Dark Gold**  
30ml  
F45185  
€6.45



**FunCakes Decorating Bags** 46cm pk/10  
F85120  
€4.19



**Wilton Basic Turntable**  
03-3120  
€11.85



**Wilton Recipe Right Non-Stick Cooling Grid** 40x25cm  
03-3136  
€6.85



**Wilton Decorating Tip Open Star #1M**  
02-0-0151  
€2.35



**Wilton Comfort Grip Spatula Curved** 22,5cm  
03-3133  
€6.05



**Wilton Decorator Preferred Deep Round Cake Pan** Ø15x7,5cm  
03-0-0035  
€10.65

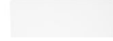


**Wilton Dowel Rods Plastic set/4**  
05-0-0028  
€3.59



Wilton Cake Leveler 25cm

02-0-0129  
€4.15



Patisse Cake Edge Scraper

P01541  
€4.59



Dekofee Professional Brush 1

DF0703  
€3.95

## Ingredients

- FunCakes Mix for Red Velvet Cake 500 g
- FunCakes Mix for Enchanted Cream® 300 g
- FunCakes Sprinkle Medley Pretty Sweet
- FunCakes Metallic Sugar Rods XL Yellow Gold
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Honey Gold
- FunCakes Metallic Food Paint Dark Gold
- 300 ml milk
- 200 ml water
- 100 g vegetable oil
- 3 eggs (approx. 150 g)

## Supplies

- FunCakes Decorating Bags 46 cm pk/10
- Wilton Basic Turntable
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm
- Wilton Dowel Rods Plastic set/4
- Wilton Taartzaag / Cake Leveler -25cm-
- Patisse Cake Edge Side Scraper
- Dekofee Profi Brush 1

### Step 1: Bake the red velvet cake

Preheat the oven to 180°C (hot air oven 160°C) and grease the baking pans with baking spray. Prepare 500 grams of the FunCakes Mix for Red Velvet Cake with eggs, vegetable oil and water as indicated on the package. Divide the batter evenly between the two baking pans. Bake the red velvet cake for about 30-35 minutes, then immediately dump onto a cake rack to cool thoroughly.

### Step 2: Make the enchanted cream

Prepare 300 grams of the FunCakes Mix for Enchanted Cream with water and milk as indicated on the packaging. Then color 2/3 of the enchanted cream pink and 1/3 honey gold. Do this by mixing the edible food coloring through the enchanted cream. Haven't reached the desired color yet? You can always add more food coloring.

### Step 3: Fill and stack the cake

Cut both red velvet cakes in half with the cake leveler, fill and stack on top of each other with a thin layer of enchanted cream between the layers. From top to bottom, push 2 dowels into the cake and cut to size. Finally, spread the entire outside of the cake with a thin layer of pink enchanted cream.



#### **Step 4: Make the fault line on the cake**

Mix the two different FunCakes sprinkles together, then gently press it against the center of the cake. Spread a thick layer of pink enchanted cream on top of the cake, above and below the edge of the sprinkles. Then place the cake on a turntable and pull the cake tight using the side scraper. Do this carefully and not with too much force, or you will scrape off the sprinkles.

#### **Step 5: Decorate the fault line cake**

Put the honey gold enchanted cream in a piping bag with the #1M nozzle and pipe tufts on top of the cake. Then sprinkle the mixed sprinkles over the tufts. Finally, paint the edges of the fault line cake with the dark gold edible paint.

#### **Step 6: Enjoy this delicious Fault Line Cake!**

*This recipe is made possible by FunCakes.*