



Upside down drip cake

With this reversed drip cake are many different beautiful colors. It is a cake where you can eat with the whole family so it is suitable for birthdays.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€15.55



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

Materials:

- 450 ml water
- 7,5 egg
- 500 gram soft unsalted butter

Preparation:

Preheat the oven to 180°C (convection oven 160°C). Prepare 400 gram of Mix for Buttercream and 500 gram of Mix for Sponge Cake as indicated on the packages or in the basic recipes for [buttercream](#) and [sponge cake](#). Grease the baking pans with baking spray and fill with the sponge cake batter. Bake the sponge cakes for 30-35 minutes and release them on a cooling grid right after baking to cool down.

Divide the buttercream in two portions and add to taste the Hugo flavour paste to one portion. Leave the other one natural. Divide the plain cream in 6 portions and colour them with the different colourings. Cut both sponge cakes in half twice and fill with the Hugo buttercream. Cover the edges with the Hugo buttercream as well and let it stiffen in the fridge.

Fill decorating bags with the different decorating tips and the coloured buttercream and make flowers using the flower nail and icing squares.

For the rose: make a pyramid with tip #12 and pipe 3 leaves around it using tip #104. Continue by piping 5 leaves around it and then another 7.

For the pansy: pipe two leaves next to each other using tip #104 and on top of that pipe another 2 leaves. Pipe 3 smaller leaves below those using a decorating bag with tip #104 but a different colour.

For the chrysant: pipe with tip #12 a tip and make small leaves around it with tip #81. Start on the bottom and work your way up to the top.

For the blossom: pipe with tip #102 5 leaves next to each other and pipe a little tip in the middle with a different colour and tip #3.

Place the flowers on a serving tray and let them freeze.

Place the cake on a cake board of 20 cm and place another cake board on top of the cake. Cover the cake again with plain buttercream. Use the edges of the cake board, cover the cake with as much buttercream as necessary to make the edges of the board disappear. Pipe different colours of buttercream (which you've left from the flowers) on the white cream and make it straight at one with the side scraper. Potentially you can make it straighter once more but don't do it too often cause that will blend the colours too much, which doesn't look nice. Place the cake back in the fridge and let it stiffen again.

Remove on cake board of the cake, shortly heat (10 sec) a bit of Dip 'n Drip in a bowl and fill a decorating bag with it. Let it drip along the edges of the cake downwards and let it dry well before you turn the cake upside down. Place the cake board back on top of the cake before you turn it. After turning, cover the top of the cake with white buttercream, get the flowers out of the fridge and place them on top of the cake. Fill the open spots with leaves. Use the green buttercream with tip #352 for this. Then leave the cake in the fridge until further use.



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