



Recipe: Ruby sweet table

With this striking sweet table you will steal the show. Prepare with the FunCakes special edition mix for Ruby Cake delicious cupcakes with a tuft of Enchanted Cream and a cake filled with Enchanted Cream. Make the cake complete with a rasp or drizzle from Ruby Chocolate. Click [here](#) for the recipe for Ruby Chocolate Bonbons.

Boodschappenlijstje



PME Deep Round Cake Pan Ø 20 x 7,5cm

RND083

€13.05



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733

€3.85



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

03-3136

€6.85



House of Marie Baking cups Light Pink - pk/50

HM1210

€3.35



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118

€10.49

Ruby Cupcakes

Other ingredients for Ruby Cupcakes

- 200 g soft unsalted butter
- 4 eggs
- 200 ml milk

Step 1: the cupcakes

Preheat the oven to 170°C (convection oven 165°C). Prepare 400 g FunCakes special edition mix for Ruby cake as described on the packaging. Divide the light pink baking cups from House of Marie over the Wilton recipe right muffin pan. Fill the baking cups for ½ with the cake batter. Bake the cupcakes in approx. 18-23 minutes. Let the cupcakes cool off on the counter top.

Step 2: Enchanted cream

Prepare 150 g Enchanted Cream as described on the packaging. Fill one of the piping bags with decorating tip #1M with the cream and pipe tufts on the cupcakes.

Step 3: Chocolate drizzle

Put 100 g FunCakes Ruby chocolate in a microwave safe dish and melt this in the microwave on 450W. Occasionally stir the chocolate while melting. When the chocolate is almost completely melted take the dish out of the microwave. Stir the visible pieces of chocolate away in the hot chocolate. Put this in a piping bag, cut a small tip of the piping bag and drizzle the chocolate over the enchanted cream.

Ruby cake

Other ingredients:

- 200 g soft unsalted butter
- 4 eggs
- 200 ml milk
- Grater

Step 1: The cake

Preheat the oven to 170°C (convection oven 165°C). Mix 100 g butter soft and add 400 g FunCakes Special Edition mix for Ruby Cake and 4 eggs. Mix this in 4 minutes on medium speed into a smooth batter. Grease the PME deep round cake pan with the FunCakes bake release spray. Scoop the batter in the cake pan and bake the cake in the middle of the oven for approx. 55 minutes. When the cake is ready take it out of the cake pan and let it cool off on a cooling grid.

Step 2: Filling the cake

Prepare 150 g FunCakes mix for Enchanted Cream as described on the packaging. Put Wilton decorating tip #1M in a FunCakes decorating bag and fill this with the enchanted cream. Cut the cake with the wilt on cake leveller in 3 pieces. Squirt small tufts of enchanted cream on the bottom part of the cake and place the next piece on top of the tufts. Again squirt small tufts of enchanted cream. Put the last piece of cake on the top and also squirt small tufts on the top of the cake. Put the cake in the fridge for 10 minutes to make the cream firmer.

Step 3: Decorating

Melt 100 g FunCakes chocolate melts Ruby in the microwave on 450W. When the chocolate is almost

completely melted, take the tray out of the microwave and stir the visible pieces away in the hot chocolate. Pour this on a piece of baking paper and let this stiffen in the fridge for 10 minutes. Take the chocolate and cake out of the fridge and grate the Ruby chocolate over the top of the cake.