



Smash cake – Giant cupcake

Make a smash cake yourself with this recipe. The smash cake has the shape of a giant cupcake, and will be fun to smash for the little one!

Boodschappenlijstje



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45



FunCakes Mix for Enchanted Cream®
900 g

F10550
€12.45



FunCakes Food Colour Gel Poppy Red
30 g

F44195
€3.55



FunCakes Food Colour Gel Bright
Green 30 g

F44155
€3.55



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



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

03-3136
€6.85

Other materials for smash cake:

- 7 ½ eggs
- 375 gram soft unsalted butter
- 200 ml milk
- 200 ml water
- Aluminium foil

Preheat the oven to 180°C (convection oven 160°C). Prepare 300 gram FunCakes mix for Enchanted Cream and 750 gram Funcakes mix for Cupcakes as indicated on the package. Grease the cupcake pan with cake release and pour the batter in the pan. Bake the cakes for 60-70 minutes. In case the cake already gets dark while it isn't ready yet, cover it with a piece of aluminium foil. This way the cake will get ready without getting too dark. Let the cakes cool down completely on a cooling grid afterwards.

Divide the enchanted cream into 7 portions and colour these with the FunColours Gels. One portion stays uncoloured. Cover the bottom of the cupcake with enchanted cream and then with 450 gram white fondant. Paste the top of the cupcake on the bottom with a bit of enchanted cream. Fill decorating bags with tip #1M with the 6 portions of coloured buttercream and make borders of rozettes, starting at the bottom of the upper part. Repeat this until you've reached the top while you change colours for every border. Leave the cake in the fridge until serving.

Made possible by FunCakes