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Saint Nicholas Lettercake

It's almost Saint Nicholas, and what could be better than a delicious cake adorned with chocolate treats! With this recipe, @steefs.happycakes shows you how to easily make this Sinterklaas Letter Cake. The cake is decorated with a light Enchanted Cream®. Get creative with all your favorite Sinterklaas sweets and make it a celebration!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€3.96



FunCakes Mix for Enchanted Cream®
450g
F10130
€7.35



FunCakes Chocolate Decorations
Carrot pk/24
F50685
€5.75



FunCakes Chocolate Decorations Letter
S pk/12
F50690
€2.33

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FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Round #2A

02-0-0163
€2.35



Wilton Countless Celebrations Cake Pan

03-3116
€37.49



PME Cake Leveler Large 40cm

CL18
€12.65

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Ingrediënten

- FunCakes Mix for Sponge Cake Deluxe 500 g
- FunCakes Mix for Enchanted Cream® 150 g
- FunCakes Bake Release Spray
- FunCakes Chocolate Decorations Carrot pk/24
- FunCakes Chocolate Decorations Letter S pk/12
- 8 eggs (400 g)
- 150 ml milk
- 150 + 50 ml water
- Gingerbread Cookies
- Chocolate gifts

Benodigheden

- FunCakes Decorating Bags 41 cm
- Wilton Decorating Tip Round #2A
- Wilton Cake Pan Countless Celebrations
- PME Cake Leveler Large -46 cm-

Step 1: Bake the Sponge Cake

Preheat the oven to 175°C (convection oven 160°C). Process the ingredients at room temperature. Prepare 500 grams of FunCakes Mix for Sponge cake as indicated on the packaging. Grease the baking pan with baking spray and arrange the appropriate pieces for the letter. In this recipe, the letter S is used. Fill the greased baking pan with the batter and bake the sponge cake for approximately 40-45 minutes until done. Do not open the oven during this time! The sponge cake is ready when it feels resilient. Remove the sponge cake from the baking pan and let it cool on a rack.



Step 2: Make the Enchanted Cream®

Prepare 150 grams of FunCakes Mix for Enchanted Cream® Mix according to the instructions on the packaging. Then fill a piping bag with the Enchanted Cream® using the Wilton #2A piping tip.

Step 3: Cut and Fill the Sponge Cake

Cut the sponge cake in half with a cake saw and fill it with the Enchanted Cream®. Place the top layer on the Enchanted Cream®.

Step 4: Decorate the Sinterklaas Letter Cake

Pipe Enchanted Cream® on the top and decorate with gingerbread cookies, chocolate letter S, chocolate carrots, and chocolate gifts.

Step 5: Enjoy this delicious Sinterklaas Letter Cake as a dessert during Sinterklaas!

This recipe is made possible by @steefs.happycakes