



Red Velvet Cake with Cream Cheese Glaze

A delicious red velvet cake is easily made with the FunCakes mix for Red Velvet. Cut the cake in three layers after baking to add the tasteful homemade cream cheese glaze. For the decorations: put some swirls on top of the cake and decorate them with sprinkles or grated chocolate. Bon appetit!

Boodschappenlijstje



PME Deep Round Cake Pan Ø 25 x 7,5cm

RND103
€14.53



PME Palette Knife Angled Blade -23 cm-

PK1013
€4.24



Wilton Recipe Right® Biscuit/Brownie Pan 27,5 x 17,5cm

03-3135
€6.11



FunCakes Flavour Paste Vanilla 100g

F56210
€4.92

Other materials:

- 200 ml water
- 3 eggs
- 100 ml vegetable oil
- 200 gram butter
- 200 gram cream cheese (for example Mon Chou)

Preheat the oven on 175°C. Prepare the Red Velvet Cake according to the instructions on the package. Fill an creased round baking pan of 25 cm with the batter. Bake the cake according to the instructions on the package. Remove the cake, after baking, from the pan and let it cool down.

Start with making the cream cheese glaze. Mix 200 gram butter and 200 gram cream cheese in a large bowl. Turn the mixer on the lowest setting and add 450 gram sugar in parts to the batter. Mix it all till the glaze is soft and creamy. Finally, add the vanilla flavor, dosage as taste.

When the cake is cooled down, use a cake leveller to cut the cake into 3 layers. Cover the first layer with the cream cheese and place the second layer on top of it. Cover this layer also with the glaze and place the last layer on it. After placing the last layer, cover the top of the cake with the cream cheese. Work then down along the edges, so that you cover the whole cake with the glaze.

Spray some swirls on the cake for decoration and finish it with some sprinkles or chocolate.

Tip! Do you prefer a simple glaze: you can also make the cream cheese glaze with the FunCakes mix for buttercream and the LorAnn Bakery Emulsion - Cream Cheese.

Made possible by FunCakes.

