



Saint Nicholas Red Velvet Drip Cake

Surprise your guests with this beautiful, but mostly delicious Saint Nicholas Red Velvet Drip Cake filled with chocolate Enchanted Cream. With this Saint Nicholas recipe, @home_made_by_linda shows you how to easily make this drip cake using the Dr. Oetker Red Velvet Cake and the FunCakes Choco Drip Dark Gold to make this cake. Perfect as dessert for your Saint Nicholas dinner!

Boodschappelijstje



Dr. Oetker Red Velvet Cake

1-50-112187
€5.05



FunCakes Mix for Enchanted Cream® 900g

F10550
€12.45



FunCakes Choco Drip Dark Gold 180g

F54245
€9.85



FunCakes Pearl Choco Balls Ruby set/8

F50505
€3.99



FunCakes Nonpareils Red 80g

F51540
€2.85



FunCakes Bake Release Spray 200ml

F54100
€1.00



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Large #010, #012, #021, #032 set/4

02-0-0214
€5.19



Wilton Cake Leveler 25cm

02-0-0129
€4.15



PME Extra Deep Round Cake Pan Ø15x10cm

RND064
€11.29

Ingredients

- Dr. Oetker Red Velvet Cake
- FunCakes Mix for Enchanted Cream® 900 g
- FunCakes Choco Drip Dark Gold 180 g
- FunCakes Pearl Choco Balls Ruby Set/8
- FunCakes Soft Pearls Medium Gold 60 g
- FunCakes Nonpareils Red 80 g
- FunCakes Bake Release Spray 200ml
- 4 tablespoons of water
- 4 eggs
- 150 ml chocolate milk
- 25 ml milk
- A small chocolateletter of choice

Supplies

- FunCakes Decorating Bags 30 cm pk/10
- Wilton Comfort Grip Spatula Curved 32,5 cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip Set Large #010, #012, #021, #032
- PME Extra Deep Round Cake Pan Ø 15 x 10cm

Step 1: Make the Dr. Oetker Red Velvet Cake

Preheat the oven to 160°C (hot-air oven 150°C). Make the Dr Oetker Red Velvet Cake batter as directed on the package. Make sure all ingredients are processed at room temperature.

Spray the PME Extra Deep Round Cake Pan with the FunCakes Bake Release Spray and place the batter into the cake pan. Then bake the cake in 45 to 50 minutes until done. Check whether the biscuit is done by stabbing it with a skewer. If it comes out dry, leave the red velvet cake to cool in the baking tin for at least 30 minutes. Then place it on the cooling rack.

Step 2: Make the FunCakes Enchanted Cream

Make 150g of the Enchanted Cream with 150ml of chocolate milk, mix for 3 minutes until smooth. Then make 25 grams of Enchanted Cream with 25 ml of (whole) milk. Set the Enchanted Cream aside in 2 bowls to use again later.

Step 3: Fill the Red Velvet Cake with the chocolate milk Enchanted Cream

Once the Red Velvet Cake is well cooled, cut the sponge cake into 3 equal pieces using the Wilton Cake Leveler Saw. Build up the cake by applying a thick layer of chocolate milk Enchanted Cream between the layers and smooth the cream with a spatula. Keep about half of the chocolate milk Enchanted Cream to make a crumb coat layer on the Red Velvet cake. Repeat with all layers until the cake is built up.

Step 4: Spread the chocolatemilk Enchanted Cream as a layer on the Red Velvet cake

Apply a layer of chocolate milk Enchanted Cream to the outside of the Red Velvet cake, by covering the entire Red Velvet cake with a spatula. Use a spatula to spread the Enchanted Cream layer tightly. Don't use all the Enchanted Cream, you'll also use some for decoration. When the Red Velvet cake is completely covered, put it in the fridge for 15 minutes so that the Enchanted Cream becomes firmer.

Step 5: Prepare the FunCakes Choco Drip Dark Gold

Melt the FunCakes Choco Drip Dark Gold by removing the cap and placing the bottle in the microwave for 15-20 seconds at up to 800W. Remove the bottle from the microwave and attach the cap, then shake the bottle well. Repeat these steps until the choco drip is completely melted.

Step 6: Apply the FunCakes Choco Drip

Remove the Red Velvet cake from the fridge when it has cooled down and slide the golden drip along the top of the cake so that you get a nice drip. Repeat until you have added the drip to the entire cake.

Step 7: Decorate the Saint Nicholas Red Velvet Drip Cake

Fill a FunCakes piping bag with the #12 nozzle with the remaining chocolate milk Enchanted Cream. You can easily do this by placing the piping bag with the nozzle in a glass and placing the Enchanted Cream into it. Make little arches with the Enchanted Cream on the outer edge at the top of the cake. You draw these arches towards the inner edge.

Then fill another piping bag with the nozzle #32 with the white Enchanted Cream. Using the Enchanted Cream, make a nice decorative border with a twisting motion on the inside of the brown decorative border.

Sprinkle the FunCakes Nonpareils Red on the decorative edge of the chocolate Enchanted Cream. Sprinkle the FunCakes Soft Pearls Dark Gold on the white decorative edge of Enchanted Cream. Finish the Saint Nicholas Red Velvet Dript cake with the FunCakes Choco Balls Ruby.

Finish the Saint Nicholas Drip cake with the small chocolateletter. You do this by spreading some Enchanted Cream on the back of the chocolate letter and then gently pressing it against the front of the cake.

Step 8: Enjoy your Saint Nicholas Drip Cake!



This recipe is made possible by @home_made_by_linda