



## Christmas duo drip cake

This Christmas duo drip cake with a surprising inside will steal the show at your Christmas Party! This cake is made with products from FunCakes, PME and Wilton.

## Boodschappenlijstje

### PME Cake Leveler Small -25 cm-



CL12

€4.63



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

03-3136

€5.82



### PME Deep Round Cake Pan Ø 20 x 7,5cm

RND083

€11.09



### FunCakes Food Colour Gel Bright Green 30 g

F44155

€3.02



### FunCakes Flavour Paste Dulce de Leche 100 g

F56115

€4.80



### FunCakes Mix for Buttercream 1 kg

F10560

€6.37



### FunCakes Sugar Paste Bright White 1 kg

F20500

€8.07



### PME Snowflake Plunger Cutter set/3

SF708

€8.15



### Wilton Disposable Decorating Bags pk/12

03-3111

€5.06



### Patisse Parchment Paper Sheets 38x30cm pk/20

P01733

€3.27



### FunCakes Food Colour Gel Holly Green 30 g

F44175

€3.02



### FunCakes Mix for Sponge Cake Deluxe 1 kg

F10500

€5.94



### FunCakes Food Colour Gel Red 30 g

F44100

€3.02

Other materials:

- 40 + 200 + 125 ml water
- 6 eggs
- 250 gram unsalted butter
- Bag of grated coconut
- 375 gram fine granulated sugar
- Icing sugar to roll out on

Preheat the oven to 100°C (convection oven). Mix 14 gram meringue powder together with 125 ml water and 125 gram fine granulated sugar in bowl and stir until there are no longer lumps. Make sure the bowl and wisk are greaseproof! Beat the powder on high speed till a white foam and add a bit of 250 gram sugar. Beat this until the you can pull peaks that don't fall back. Divide the mixture into two portions and colour one part green and the other one red with the colour. Fill a decorating bag with tip #1A and fill this with the green mixture. Fill another decorating bag with tip #1A and fill this with the red mixture. Cover a baking plate with parchment paper and pipe swirls and Christmas trees. Let this dry for 1½ hours in the oven.

Prepare the Mix for Sponge Cake Deluxe as indicated on the package or in this [basic recipe](#). Divide the batter into two portions, colour one part green and the other one red. Dived the batter over the lubricate pans and bake the cakes in approx. 30-35 minutes ready. Let them cool down on a grid.

Meanwhile, prepare the Mix for Buttercream as indicated on the package or in this [basic recipe](#). Add to taste the dulce de leche flavouring.

Knead 650 grams of white fondant well, roll it out on with icing sugar covered work surface and use it to cover the cake. Colour the a small piece of fondant holly green, keep the rest white. Roll out the fondant and cut out snowflakes and holly leaves.

Take some green and red Dip 'n Drip in a bowl (a bowl per colour) and heat this in the microwave (no longer then 10 seconds!). You can also colour white Dip 'n Drip with green and red colouring. Fill two decorating bags with the drip, cut of a small tip and along the border of the cake, sometimes you push it over the edge. Decorate the cake with meringues, snowflakes, holly leafs, pearls and stars. At least, sprinkle some coconut on top for a snow effect.



*This recipe has been made possible by FunCakes.*