



Cheerful fluted cakes

It is time to party with these cheerful fluted cakes! These mini cakes are decorated with the coloured fondant glaze from FunCakes. This give a cheerful effect.

Boodschappenlijstje



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

03-3136
€6.85



FunCakes Food Colour Gel Mint Green
30 g

F44180
€3.55



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



Dr. Oetker Back-freude Classic Mini
Bundt Cake Pan 10x5 cm

DRO2588
€13.99



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55



FunCakes Bake Release Spray 200ml

F54100
€4.99

Other materials:

- 125 gram unsalted butter at room temperature
- 2 large eggs size L (approx. 100 gram)
- 3 bowls
- 2 wooden sticks
- Coloured paper
- Piece of rope

Preheat the oven to 180°C (convection oven 160°C). Lubricate the baking pans with the cake release. Prepare the mix for cupcakes according to the instructions on the package. Divide the batter over the pans and bake the fluted cakes in approx. 45 minutes.

Check after 45 minutes if the cakes are ready with a wooden stick. When this is not the case, bake them a little longer. The time may be different for each oven. Tip: are the cakes too dark after baking, but not yet ready, place a sheet of aluminum foil over them. So they will be ready, but not darker.

Let the cakes cool down after baking on a grid.

Divide the fondant glaze over 3 bowls and colour them. Do not heat the glaze, because then it will be too thin.

Put a layer of glaze on every cake and stack the cakes with the dowels on each other.

Stack the two sticks in the top cake and place the rope between them. Cut the paper in the to flags and place them on the rope.