



Candy Cane Christmas Cake

End your Christmas dinner with this beautiful Eye Catcher! The cake is inspired by candy canes and therefore fits the Christmas theme perfectly. With this recipe, @maatjeskitchen shows you how to put this impressive Candy Cane Christmas cake on the table. The cake is made from FunCakes Baking Mix for Choco Biscuit and frosted with buttercream.

Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake
500 g
F11180
€5.79



FunCakes Mix for Buttercream 500 g
F10125
€5.09



FunCakes Food Colour Gel Red 30 g
F44100
€3.55



FunCakes Food Colour Gel Pink 30 g
F44110
€3.55



FunCakes Sprinkle Medley Christmas
60 g
F53090
€3.15



FunCakes Bake Release Spray 200ml
F54100
€4.99



FunCakes Decorating Bags 41 cm
pk/10
F85110
€3.79



Wilton Extra Deep Round Cake Pan Ø
17,5 x 10 cm
129001702
€11.99



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm
03-3136
€6.85



Wilton Decorating Tip #21 Open Star
Carded
02-0-0150
€1.65



Wilton Decorating Tip Open Star #8B
02-0-0164
€2.35



Wilton Taartzaag / Cake Leveler -25cm-
02-0-0129
€4.15



PME Tall Patterned Edge Side Scraper -
Stripes-
PS61
€2.12



PME Plain Edge Tall Side Scraper
PS41
€5.49

Ingredients

- FunCakes Mix for Choco Sponge Cake 250 g
- FunCakes Mix for Buttercream 250 g
- FunCakes Food Colour Gel Red
- FunCakes Food Colour Gel Pink
- FunCakes Sprinkle Medley Christmas
- FunCakes Bake Release Spray
- 300 g unsalted butter
- 25 ml water
- 4 eggs (approx. 200 g)

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Extra Deep Round Cake Pan Ø 17,5 x 10 cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- 2x Wilton Decorating Tip #021 Open Star Carded
- Wilton Decorating Tip Open Star #8B
- Wilton Taartzaag / Cake Leveler -25cm-
- PME Tall Patterned Edge Side Scraper -Stripes-
- PME Plain Edge Tall Side Scraper

Step 1: Bake the sponge cake

Preheat the oven to 175°C (convection oven 160°C) and grease the baking pan with FunCakes Bake and Release Spray. Then, prepare 250 g of FunCakes Mix for Choco Sponge Cake as indicated on the packaging. Pour the batter into the baking pan and bake the sponge cake for approximately 30-35 minutes until done. Immediately after baking, invert onto a cake rack and let it cool thoroughly.

Step 2: Prepare the buttercream

Prepare 250 grams of FunCakes Mix for Buttercream as indicated on the packaging. Divide the buttercream into three different bowls and color 1/4 part pink, 1/4 part red, and leave 1/4 part white.

Step 3: Cut and fill the sponge cake

Cut the sponge cake into three layers using a cake saw, fill with the pink buttercream, and stack the layers. Apply a thin layer of buttercream and let it set in the refrigerator, allowing the crumb coat to harden.

Step 4: Frost the cake

Mix the pink and white buttercream thoroughly. Frost one half of the sponge cake with the pink buttercream and the other half with the white buttercream. Smooth the buttercream gently with a scraper, ensuring the colors do not blend. If air bubbles appear in the cream, fill them by applying some cream to your spatula and smoothing over the holes. Then, make it smooth again with the



scraper.

Step 5: Create stripes on the cake

Once the cake is smooth, place the stripe scraper against the white buttercream on the cake and try to draw stripes in one motion. If you find that the white cream is too thin, you can trace it with a pastry bag; you can smooth it out later.

Stir the red buttercream well and place some in a piping bag, leaving some for decoration. Cut a small piece off the piping bag and fill the stripes with the red buttercream. Then, once again, smooth it out with the scraper to create clear white and red stripes. Refrigerate the cake for at least half an hour to allow the cream to firm up.

Step 6: Decorate the cake

Place the three colors of buttercream in different piping bags with various piping tips. Create a border of buttercream by piping different colors on the edge where the two colors meet. Do this on both sides.

Decorate the top in the same way. Finally, add the sprinkles.

Step 7: Enjoy this eye-catching treat during your Christmas dinner!

This recipe was made possible by @maartjeskitchen.