



Happy mini drip cakes

Don't worry, be happy! So make some Happy mini drip cakes for your birthday or for Easter.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.21



FunCakes Dip 'n Drip White 375 g

F54715
€4.58



FunCakes Food Colour Gel Bright
Green 30 g

F44155
€3.02



FunCakes Food Colour Gel Baby Blue
30 g

F44125
€3.02



PME Palette Knife Angled Blade -23
cm-

PK1013
€4.24



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

03-3136
€5.82



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Bake Release Spray 200ml

F54100
€4.24



FunCakes Food Colour Gel Pink 30 g

F44110
€3.02



PME Extra Deep Round Cake Pan Ø 10
x 10cm

RND044
€6.28



Wilton Basic Turntable

03-3120
€9.90

Other necessities:

- 250 gram of soft unsalted butter
- 4 eggs
- 225 ml of water
- Lemon curd
- To decorate: macarons, meringues, easter eggs.

Preheat the oven to 180°C (convection oven 160°C). Prepare 200 gram of FunCakes mix for Buttercream and 250 gram of FunCakes mix for Sponge Cake as indicated on the packages or in the basic recipes for [buttercream](#) and [sponge cake](#). Grease the baking pans with Cake Release and divide the sponge cake batter into the three pans. Bake the sponge cakes for 30-35 minutes. Release afterwards and let them cool down on a cooling grid.

Add the FunCakes flavouring paste lemon to the buttercream. Cut all sponge cakes in half, fill them with a thin layer of lemon buttercream and lemon curd and built back up. Divide the rest of the buttercream into three bowls and colour them in the desired colours. Cover the sponge cakes with a nice layer of coloured buttercream using a turntable and a side scraper and place them in the fridge for the buttercream to stiffen.

Divide the white FunCakes Dip 'n Drip into two portions and colour one light blue and the other light green, fill a third bowl with the pink FunCakes Dip 'n Drip. Heat shortly in the micro wave and then fill three decorating bags with the drips. Cut off a small tip of the decorating bags and let them drip along the edge of the cakes. Fill the top of the cake with Dip 'n Drip as well and make even with a spatula. Decorate with macarons, meringues and Easter eggs.

Made possible by:

