

# de leukste taarten shop



## Gluten Free Cake with Blackberries

This cake is gluten-free, but is just as tasty and delicious! This recipe is perfect for those who want a gluten-free option to a regular cake. Decorate the gluten-free cake with blackberries, blueberries, mint leaves and violets and make it your own!

## Boodschappenlijstje

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FunCakes Mix for Buttercream Gluten Free 500g

F11125  
€5.45



Wilton Spatula Angled 32,5cm

02-0-0180  
€9.69



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034  
€11.79



Wilton Cake Leveler 25cm

03-3105  
€11.65



## Ingredients

- 250 g FunCakes Mix for Sponge Cake Gluten Free
- 200 g FunCakes Mix for Buttercream Gluten Free
- 4 eggs (ca. 200 g)
- 240 g unsalted butter
- 225 ml water
- Blueberries
- Blackberries
- Leaves of mint
- Edible violets

## Supplies

- FunCakes Cake Cards Silver/Gold Round 20 cm
- Wilton Decorator Preferred® Deep Round Pan Ø 20 x 7,5 cm
- Wilton Cake Leveler
- Wilton Decorator Preferred Spatula Angled
- Cake topper of your choice

## Step 1: Bake the gluten free sponge cake

Preheat the oven to 175°C (convection oven 160°C). Prepare 200 g FunCakes Mix for Sponge Cake Gluten Free as indicated on the package. Grease the baking pan and pour in the batter. Place the cake in the oven and bake the cake in 30 - 35 minutes. Don't open the door during baking! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool



down on a cake grid.

### **Step 2: Make the gluten free buttercream**

Prepare 200 g FunCakes Mix for Buttercream Gluten Free as indicated on the package. Place the cake on the cake carton and cut it twice with the cake leveller. Fill both layers with a layer of buttercream and stack them back on each other. Cover the outside of the cake with a thin layer of cream.

### **Step 3: Decorate the Gluten Free Cake with Blackberries**

Place the cake topper in the cake and decorate it with blackberries, blueberries, leaves of mint and violets.

### **Step 4: Enjoy a piece of the Gluten Free Cake with Blackberries!**

*This recipe is made possible by FunCakes.*