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Christmas Bento Cake

Bento cakes are totally hot and trending in the baking world! This Bento Cake is all Christmas themed with the new colour of the year Chic Aubergine. A perfect dessert during the holidays, or make it as a gift for someone you love.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Swiss Meringue
Buttercream 400g

F10145
€5.19



FunCakes Pearl Choco Balls Ruby set/8

F50505
€3.99



FunCakes Pearl Choco Balls Bronze
Gold set/8

F50545
€3.99

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FunCakes Fondant Chic Aubergine
250g

F20290
€2.85



FunCakes Fondant Rosé White 250g

F20295
€2.85



FunCakes Fondant Vintage Purple 250g

F20300
€2.85



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Basic Turntable

03-3120
€11.85



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



PME Plunger Cutter Snowflake set/3

SF708
€10.29



Wilton Comfort Grip Spatula Angled
22,5cm

03-3133
€6.05



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Patisse Cookie Cutter Rings set/14

01950
€19.65



PME Deep Square Pan 20x20x7,5cm

SQR083
€17.25



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 250 g
- FunCakes Mix for Swiss Meringue Buttercream 100 g
- FunCakes Sugar Paste Rosè White 600 g
- FunCakes Sugar Paste Chic Aubergine 150 g
- FunCakes Sugar Paste Vintage Purple 150 g
- FunCakes Choco Balls Bronze Gold Set/8
- FunCakes Choco Balls Ruby Set/8
- FunCakes Bake Release Spray 200ml
- 220 g unsalted butter
- 4 eggs (approx. 200 g)
- 95 ml water

Supplies

- FunCakes Decorating Bag
- Wilton Wide Glide Rolling Pin
- Wilton Comfort Grip Spatula Angled 22,5 cm
- Wilton Turn Table
- Wilton Small Cake Leveler 25cm
- Wilton Recipe Right Cooling Grid
- PME Snowflake Plunger Cutter Set/3
- PME Deep Square Baking Mould 20 x 20 x 7.5cm
- Patisse Cookie Cutter Rings set/14



Step 1: Bake the sponge cake

Preheat the oven to 180°C (convection oven 160°C). Prepare 250 g FunCakes Mix for Sponge Cake Deluxe as indicated on the package. Grease the baking pan with FunCakes Bake Release Spray and spatula the batter into it. Bake the biscuit for about 30-35 minutes until done and after baking. Let the cake cook down by using a cooling grid.

Step 2: Make the swiss meringue buttercream

Prepare 100 g FunCakes Mix for Swiss Meringue Buttercream as indicated on the package.

Step 3: Cut and fill the cake

Cut the sponge cake 2x with a cake leveler. From the set of round cutters, take a ring with a diameter of about 9-10 cm and cut 4 rings.

Make 4 small cakes from 3 rings of biscuit filled and smeared with FunCakes Mix for Swiss Meringue Buttercream. Keep a small amount of cream left to stick the balls on the cake. Let the smeared cakes set in the fridge for half an hour. Put the leftover swiss meringue buttercream in a decorating bag.



Step 4: Line the cakes

Knead the FunCakes Rose White roll Sugar Paste well and line the 4 small cakes with it.

Step 5: Make the sugar paste decorations

Knead the coloured Sugar Paste well and make balls of different sizes. Roll out the Rose White fondant wafer-thin, cut out small snowflakes and let air dry.

Step 6: Decorate the cakes

Glue the chocolate balls together with the fondant balls in a wreath on top of the cakes and stick a snowflake here and there on the wreath.

Step 7: Enjoy this Christmas Bento Cake or give it away as a present during the holidays!

This recipe is made possible by FunCakes.