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Ruby Pure Chocolate Cake

This delicious drip cake consists of the FunCakes Mix for Ruby Cake, the FunCakes Mix for Dark Choco Cake and a creamy buttercream with dark and ruby chocolate! The cake is decorated with macarons, dried cranberries and fresh raspberries. So a feast to make! This drip cake is perfect for Valentine's Day, Mother's Day, Father's Day and even birthdays.

Boodschappenlijstje



FunCakes Mix for Macarons Gluten Free 300g

F11115
€5.25



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Flavour Paste White Choco 100g

F56110
€6.15



FunCakes Chocolate Melts Dark 350g

F30105
€9.95

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FunCakes Sparkle Dust Ruby

F41070
€3.89



Sugarflair Rejuvenator Spirit (Alcohol)
14ml

K101
€4.55



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Basic Turntable

03-3120
€11.85



Wilton Spatula Angled 32,5cm

02-0-0180
€9.69



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Round #2A

02-0-0163
€2.35



Silikomart Silicone Mat Wonder Cakes
Macaron 30x40cm

MAC01A
€17.35



ScrapCooking Food Brush set/6

SC5170
€11.69



Patisse Cake Leveler 31cm

P01792
€7.19



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69

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PME Plain Edge Tall Side Scraper

PS41

€5.85



Ingredients

- 400 g FunCakes Mix for Ruby Cake
- 400 g FunCakes Mix for Dark Choco Cake
- 400 g FunCakes Mix for Buttercream
- 300 g FunCakes Mix for Macarons
- 150 g FunCakes Chocolate Melts Dark
- 150 g FunCakes Chocolate Melts Ruby
- FunCakes Flavour Paste - White Chocolate
- FunCakes FunColours Sparkle Dust - Golden Ginger
- FunCakes FunColours Dust - Soft Pink
- FunCakes FunColours Dust - Deep Claret
- FunCakes Marzipan Decoration Roses Gold
- FunCakes Mini Chocolate Rocks -Dark
- Rejuvenator
- 880 g unsalted butter
- 425 ml water
- 70 g egg white
- 8 eggs (approx. 400 g)
- Raspberries
- Dried cranberries

Necessities

- FunCakes Bake Release Spray
- FunCakes Decorating Bags
- Wilton Decorating Tip #1M



- Wilton Decorating Tip #2A
- Wilton Decorator Preferred Spatula Angled
- Wilton Turntable
- Wilton Cake Leveler
- Wilton Cooling Grid
- PME Craft Brush
- PME Plain Edge Side Scraper
- PME Extra Deep Round Baking Pan Ø 20 x 10cm
- Silikomart Macaron Mat

Step 1: Make the FunCakes Mox for Macarons

Prepare 300 grams of FunCakes Mix for Macarons as indicated on the package. Create a mixture of the soft pink dust and the deep claret dust to achieve a ruby color. Color the macaron mix with this. Put this in a piping bag with decorating tip # 2A and pipe dots on the macaron mat. Allow to air dry for 2 hours.

Step 2: Bake the Ruby Cake

Preheat the oven to 170°C (convection oven 150°C). Prepare 400 grams of FunCakes Mix for Ruby Cake as indicated on the package. Grease the baking pan with baking spray and put the batter in the baking pan. Bake the cake in about 50 minutes. Let it completely cool down on a cooling grid.



step 3: Bake the Dark Choco Cake

Prepare 400 grams of FunCakes Mix for Dark Choco Cake as indicated on the package. Grease the baking pan again and put the batter in the baking pan. Bake the cake in 50 minutes. Let it cool down on an cooling grid.

Step 4: Bake the Macarons

Lower the temperature of the oven to 150°C (convection oven 130°C). Bake the macarons for 15 minutes. Let them cool on the counter on the mat. Only remove them when they have cooled down completely. Make a paint with the golden ginger dust and rejuvenator. Spread the paint over the macaroon shells using a brush.

Step 5: Make the FunCakes Mix for Buttercream

Prepare 400 grams of FunCakes Mix for Buttercream as indicated on the package and add white chocolate paste. Cut the cakes both twice with the cake leveler and stack them alternately with a layer of buttercream on top of each other. Use a spatula to coat the entire outside with buttercream and then make it nice and tight using the turntable and the side scraper. Put the cake in the fridge for an hour to cool well.



Step 6: Apply the Ruby Drip to the cake

Melt 150 grams of ruby melts in the microwave. Pour the melts in a bowl suitable for the microwave. Melt at maximum power ($\pm 800W$) in the microwave. To evenly spread the temperature, remove the chocolate every 15-20 seconds and stir well. Stop heating when the chocolate is almost completely melted (small bits of chocolate can still be seen). Keep stirring until the chocolate is dissolved and put it in a piping bag. Cut off a small tip and let the melts slide down the edge. Put it back in the fridge so that the ruby can stiffen.

Step 7: Apply the Dark Chocolate Drip to the cake

Melt 150 grams of dark chocolate melts in the microwave. Pour the melts in a bowl suitable for the microwave. Melt at maximum power ($\pm 800W$) in the microwave. To evenly spread the temperature, remove the chocolate every 15-20 seconds and stir well. Stop heating when the chocolate is almost completely melted (small bits of chocolate can still be seen). Keep stirring until the chocolate is dissolved and also put this in a piping bag. Let this also slide down the edge and then put it back in the fridge to stiffen.

Step 8: Decorate the cake

Put the leftover buttercream in a piping bag with # 1M and pipe the rim full of little tufts. You mix the cream that you have left over with the melted dark melts that you have left over from the drip. Put this in a piping bag with # 2A and fill the macarons with this.



Decorate the cake with the macarons, raspberries, dried cranberries, golden roses and the chocolate rocks.

step 9: Enjoy a slice of this amazing Ruby Pure Chocolate Cake

This recipe is made possible by FunCakes