



## Galentine Bento Cakes

Host your own Galentine's Day for your friends. These bento cakes are perfect to make together, decorate and give as a sweet gift. With endless options for colours and decoration, each little cake becomes personal and unique.

## Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105  
€4.55



FunCakes Mix for Enchanted Cream®  
200 g

F11205  
€3.99



FunCakes Sugar Paste Fire Red 250 g

F20120  
€2.85



FunCakes Sugar Paste Bright White 1  
kg

F20500  
€9.49



FunCakes Mini Hearts Pink/White/Red  
60 g

F52065  
€3.39



FunCakes Edible Glue 22 g

F54750  
€2.25



FunCakes Sprinkle Medley Love 180 g

F51495  
€6.95



FunCakes Food Colour Gel Pink 30 g

F44110  
€3.55



FunCakes Bake Release Spray 200ml

F54100  
€4.99



FunCakes Decorating Bags 41 cm  
pk/10

F85110  
€3.79



Wilton Standard Adaptor/Coupler

03-3139  
€1.35



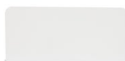
Patisse Cookie Cutter Heart Set/5

P02013  
€5.85



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.85



Patisse Cake Side Scraper 20 x 9 cm

P01540  
€3.85



Patisse Ceramic Mini Heart Springform  
12cm

P03390  
€8.85



Wilton Decorating Tip #022 Open Star  
Carded

02-0-0295  
€1.69



Wilton -Wide Glide- Rolling Pin 50cm

02-0-0197  
€28.19



Wilton Comfort Grip Spatula Curved  
22,5 cm

03-3133  
€5.95



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129  
€4.15

## Ingredients

- 500 g FunCakes Mix for Cupcakes
- 150 g FunCakes Mix for Enchanted Cream®
- 750 g FunCakes Sugar Paste Bright White
- 250 g FunCakes Sugar Paste Fire Red
- FunCakes Food Colour Gel Pink
- FunCakes Mini Hearts Pink/White/Red
- FunCakes Sprinkle Medley Love
- FunCakes Edible Glue
- FunCakes Bake Release Spray
- 250 g unsalted butter
- 100 ml water
- 5 eggs (approx. 250 g)

## Necessities

- FunCakes Decorating Bags
- FunCakes Parchment Paper Sheets 25x25 cm
- Wilton Decorating Tip #022 Open Star (multiple)
- Wilton Standard Adaptor (multiple)
- Wilton Cake Leveler -25cm
- Wilton Wide Glide Rolling Pin 50 cm
- Wilton Turntable
- Wilton Spatula Angled 22,5 cm
- PME Fun Fonts - Cookies & Cupcakes - Collection 2
- Patisse Cake Side Scraper 20cm
- Patisse Cookie Cutter Heart Set/5
- Patisse Ceramic Mini Heart Springform 12cm

## Step 1: Bake the cakes

Preheat the oven to 180°C (fan oven 160°C). Prepare 500 g FunCakes Mix for Cupcakes according to the instructions on the packaging. Place circles of baking paper on the bottom of the springform tins and secure the sides. Lightly spray the inside with FunCakes baking spray. Divide the batter evenly between the 4 tins and bake the cakes for 25-35 minutes until lightly golden and fully baked. Leave the cakes to cool completely in the tins, then carefully remove the sides and bases.

## Step 2: Fill and crumb coat

Prepare 150 g FunCakes Mix for Enchanted Cream® according to the instructions on the packaging. Slice the cakes horizontally using a cake leveller and fill with a thin layer of cream. Smooth a very thin layer of cream around the cakes to create a neat crumb coat.

## Step 3: Cover with fondant

Knead the red fondant until smooth and roll it out on a work surface lightly dusted with icing sugar to a thickness of about 2-3 mm. Cover one of the cakes with the fondant. Cover the remaining three cakes with white, light pink and dark pink fondant. Create the pink shades by colouring white



fondant with pink food colouring.

#### **Step 4: Create the hearts and text**

Roll out small pieces of fondant and cut out hearts in your preferred size using the cutter set. Use the PME Fun Fonts to add a fun message to the hearts. Attach the fondant decorations to the cakes with a little edible glue.

#### **Step 5: Decorate with cream and sprinkles**

Place a small amount of white Enchanted Cream in a piping bag fitted with an adaptor and piping tip #022. Pipe a decorative border around the top edge of the dark pink cake and sprinkle with the medley or mini hearts.

Colour the remaining cream light pink and dark pink and place it in separate piping bags fitted with an adaptor and piping tip #022. Pipe decorative borders on the remaining cakes and finish with sprinkles or mini hearts.

This recipe is made possible with support from FunCakes.