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Be Mine Bento Cake

Would you like to ask someone to be your Valentine during Valentine's Day? Do so with this delicious treat made by @a.la.marie with BE MINE written on the cake. The Bento Box Cake is made from FunCakes Mix for Red Velvet and deliciously decorated with buttercream. Perfect for declaring your love!

Boodschappenlijstje



FunCakes Mix for Red Velvet Cake
500g

F11185
€5.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Food Colour Gel Red 30g

F44100
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65

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FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Bento Cake Box White
15x15cm pk/10

F83450
€4.49



Wilton Comfort Grip Spatula Angled
22,5cm

03-3133
€6.05



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



FunCakes Sprinkle Medley Love 180g

F51495
€7.25



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Round #003

02-0-0154
€1.65



Ingredients

- FunCakes Mix for Red Velvet Cake 250 g
- FunCakes Mix for Buttercream 125 g
- FunCakes Bake Release Spray
- FunCakes Food Colour Gel Red
- FunCakes Food Colour Gel
- FunCakes Food Colour Gel Pink
- FunCakes Sprinkle Medley Love
- 1,5 eggs (aprox. 75 g)
- 60 ml vegetable oil
- 100 ml water
- 150 g unsalted butter
- 125 ml water

Supplies

- FunCakes Bento Cake Box White 15x15 cm pk/10
- FunCakes Decorating Bags 41 cm pk/10
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- 2x Wilton Decorating Tip #003 Round Carded
- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm

Step 1: Bake the Red Velvet

Preheat the oven to 175°C (convention oven 160°C). Process the ingredients at room temperature. Prepare 250 grams of FunCakes Mix for Red Velvet as indicated on the package. Grease the baking



pan with baking spray and spread the batter in it. Bake the red velvet cake for 30-35 minutes until done. After baking, turn it out onto a cooling rack and let it cool well.

Step 2: Make the buttercream

Prepare 150 grams of FunCakes Mix for Buttercream as indicated on the package.

Step 3: Fill and frost

Slice the cake in half and fill and frost it with the buttercream. Let the red velvet cake cool in the refrigerator for half an hour so that the crumb coat becomes firm.

Step 4: Decorate the cake

Color 1/2 of the buttercream pink, 1/4 yellow, and 1/4 red. Then frost the cake with the pink buttercream. Place the yellow and red buttercream separately in a piping bag with tip #003. Use the yellow buttercream to make small flowers on the top and smooth with a spatula. Pipe "BE MINE" on the bento cake with the red buttercream and finish with the sprinkles.

Step 5: Declare your love with this delicious Bento Cake!

This recipe is made possible by @a.la.marie.