



## Gender Reveal Burn-Away Cake

The Burn-Away cake is a great way to surprise your guests during your Gender Reveal! Select your favourite prints and then burn away the paper to share your hidden message with your guests. Perfect for sharing your baby's gender in an original way!

## Boodschappenlijstje



**FunCakes Mix for Sponge Cake Deluxe**  
500g  
F10100  
€3.96



**FunCakes Mix for Enchanted Cream®**  
450g  
F10130  
€5.88



**FunCakes Food Colour Gel Baby Blue**  
30g  
F44125  
€3.55



**FunCakes Food Colour Gel Pink 30g**  
F44110  
€3.55



**FunCakes Sugar Decorations Love Birds set/16**  
F50150  
€3.05



**FunCakes Sugar Decorations Baby Blue set/12**  
F50100  
€3.49



**Cake Star Edible Wafer Paper White**  
pk/12  
75149  
€3.65



**FunCakes Decorating Bags 30cm pk/10**  
F85100  
€3.15



**Wilton Extra Deep Round Cake Pan**  
Ø15x10cm  
129001701  
€8.79



**Wilton Basic Turntable**  
03-3120  
€11.65



**Wilton Decorating Tip Open Star #4B**  
02-0-0159  
€2.35



**Wilton Decorating Tip Carnation Petal #150**  
02-0-0299  
€2.35



**Wilton Decorating Tip Open Star #021**  
02-0-0150  
€1.65



**Wilton Icing Smoother**  
03-3106  
€11.45



Wilton Cake Leveler 25cm

02-0-0129

€4.15

## Ingredients

- FunCakes Mix for Sponge Cake Deluxe 250 g
- FunCakes Mix voor Enchanted Cream® 225 g
- FunCakes Food Colour Gel Baby Blue
- FunCakes Food Colour Gel Pink
- FunCakes Sugar Decorations Love Birds
- FunCakes Sugar Decorations Baby Blue
- Cake Star Edible Wafer Paper -White-
- 25 ml + 150 ml water
- 150 ml milk
- 4 eggs (approx. 200 g)

## Supplies

- FunCakes Decorating Bags 30 cm
- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm
- Wilton Basic Turntable
- Wilton Decorating Tip #4B Open Star Carded
- Wilton Decorating Tip #150 Carnation Petal Carded
- Wilton Decorating Tip #021 Open Star Carded
- Wilton Icing Smoother
- Wilton Taartzaag / Cake Leveler -25cm-
- Edible print of choice

## Step 1: Bake the Sponge Cake

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pan with baking spray. Prepare 150 grams of FunCakes Mix for Sponge Cake as indicated on the package. Spread the batter in the baking pan and bake the sponge cake for about 30-35 minutes until done. Immediately turn it out onto a cooling rack after baking and let it cool thoroughly.

## Step 2: Prepare the Enchanted Cream®

Prepare 225 grams of FunCakes Enchanted Cream® Mix as indicated on the package. Divide the cream into three portions. Color one portion baby pink, one portion baby blue using FunCakes food coloring, and leave one portion white.

## Step 3: Slice and Fill the Cake

Slice the sponge cake into 2 layers using a cake leveler, then fill and cover with a thin layer of cream. Chill in the refrigerator for half an hour. Afterward, smoothly cover with the baby pink Enchanted Cream® using a smoother.

## Step 4: Decorate the Cake

Fill a piping bag with the baby blue cream using tip #4B, another piping bag with the white cream using tip #021, and a third piping bag with the remaining baby pink cream using tip #150.

Pipe a border with the pink cream around the cake first. Then, trim the print to fit and place it on the cake. Pipe a border on the print with the blue cream. Trim the two prints to fit and place them on the border. Finally, pipe another border on the print with the white cream. Decorate with sugar decorations and sprinkles to complete the cake.

**Step 5: Burn away the edible paper by igniting a starting point in the middle of the paper.**

