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Valentine Sheet Cake

Valentine's Day, the day of love. And what better way to show your love than with something sweet from the kitchen? This delicious red velvet cake, topped with creamy mascarpone buttercream and sweet fondant hearts, is the perfect way to surprise your Valentine. The cake is easy to make, yet looks absolutely stunning! Who wouldn't want a slice of this?

Boodschappenlijstje



FunCakes Mix for Red Velvet Cake
500g

F11185
€5.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Sugar Paste Multipack Pink
Colour Palette 5x100g

F20365
€7.49



FunCakes Magic Roll-Out Powder 225g

F54805
€3.65

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FunCakes Mini Hearts Pink/White/Red
60g

F52065
€3.55



FunCakes Parchment Paper Sheets
25x25cm pk/50

F83460
€3.95



Wilton Comfort Grip Spatula Angled
22,5cm

03-3133
€6.05



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Square Brownie Pan with Lid
22,5x22,5cm

03-3129
€12.35



Wilton Perfect Height Rolling Pin
22,5cm

02-0-0169
€8.99



PME Cookie Cutters Heart set/2



SC606
€2.15



Ingredients

- 330 g (2 ¾ cups) FunCakes Mix for Red velvet Cake
- 125 g (1 cup) FunCakes Mix for Buttercream
- FunCakes Flavour Paste Mascarpone
- FunCakes Sugar Paste Multipack Pink Colour Palette 5x100 g
- FunCakes Mini Hearts Pink/White/Red
- FunCakes Magic Roll-Out Powder
- 255 ml water (1 cup + 2 tbsp)
- 150 g unsalted butter (1²/₃ cup)
- 2 eggs (approx. 200 g/2 large eggs)
- 65 g plantbased oil (77 ml/¼ cup + 1 tbsp)

Necessities

- FunCakes Parchment Paper Sheets 25x25 cm pk/50
- FunCakes Bake Release Spray
- Wilton Covered Brownie Pan Square 22,5 x 22,5cm
- Wilton Cooling Grid
- Wilton Comfort Grip Spatula Hoek 22,5 cm
- Wilton Rolling Pin 22,5cm
- PME Cookie Cutter Heart set/2

Step 1: Bake the Red Velvet Cake

Preheat the oven to 175°C/350°F (160°C/320°F for fan ovens) and grease the cake pan with baking spray. Line the bottom of the pan with parchment paper.



Prepare 330 g (2 $\frac{3}{4}$ cups) of FunCakes Mix for Red Velvet Cake according to the instructions on the package and pour the batter into the prepared pan. Place the pan in the oven and bake for about 25-30 minutes, or until the cake is cooked through. Let the cake cool on a cooling rack.

Step 2: Prepare the Buttercream

Prepare 125 g (1 cup) of FunCakes Mix for Buttercream according to the instructions on the package. Once the buttercream is ready, add FunCakes Flavour Paste Mascarpone to give it a delicious mascarpone flavor.

Step 3: Decorate the Sheet Cake

Dust your work surface with FunCakes Magic Roll-Out Powder. Knead the colored pieces of FunCakes Sugar Paste until smooth, then roll them out. Use the PME Cookie Cutter Heart Set to cut out as many hearts as you need. Let the hearts dry at room temperature for a few hours.

Spread the prepared buttercream over the top of the cooled red velvet cake. Place the fondant hearts on top, and finish by sprinkling FunCakes Mini Hearts over the cake to complete the decoration.

This recipe is made possible by FunCakes.