



Twinkle Twinkle Dripcake

This Twinkle Twinkle Dripcake from FunCakes completes your baby shower or gender reveal sweet table! This cute cake consists of the FunCakes Mix for Sponge Cake Deluxe with a delicious white chocolate buttercream filling, and is finished with a beautiful vintage pink buttercream layer and of course a golden drip!

Boodschappenlijstje



Culpitt Floral Wire Silver set/50 -24 gauge-

1384SIL
€8.09



FMM Star Cutter Set/4

CUTST4
€6.89



PME Star Cutters Set/3

SS253
€1.50



PME Plain Edge Tall Side Scraper

PS41
€5.49



Wilton Basic Turntable

03-3120
€11.65



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



FunCakes Mix voor Enchanted Cream® 450 g

F10130
€7.35



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100
€4.95



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Sugar Paste Bright White 1 kg

F20500
€9.49



FunCakes Sparkle Dust Golden Ginger

F41095
€3.89



Culpitt Floral Wire Gold set/50 -24 gauge-

1384GLD
€8.09



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79



FunCakes Food Colour Gel Light Beige
30 g

F44185
€3.55



FunCakes Food Colour Gel Peach 30 g

F44165
€3.55



FunCakes Bake Release Spray 200ml

F54100
€4.99



Sugarflair Rejuvenator Spirit - Alcohol -
14ml.

K101
€3.95



FunCakes Flavour Paste White Choco
100 g

F56110
€6.05



Wilton Decorating Brush Set/5

02-0-0019
€9.65

Ingredients for the Twinkle Twinkle Dripcake

- 400 g FunCakes Mix for Sponge Cake
- 300 g FunCakes Mix for Enchanted Cream®
- 20 g FunCakes Mix for Royal Icing
- 600 g FunCakes Sugar Paste White
- FunCakes Flavourpaste White Choco
- FunCakes Choco Drip Gold
- FunCakes Sparkle Dust Golden Ginger
- FunCakes Sparkle Dust Dark Silver
- FunCakes Stars Silver
- FunCakes Edible Glue
- FunCakes Food Colour Gel Peach
- FunCakes Food Colour Gel Light Beige
- FunCakes CMC Tylo Powder
- 640 ml water
- 6 eggs (approx. 300 g)
- Rejuvenator

Other necessities for the Twinkle Twinkle Dripcake

- FunCakes Decorating Bags
- FunCakes Bake Release Spray
- Wilton Cooling Grid
- Wilton Decorator Preferred® Deep Round Baking Pan Ø 20x7,5cm
- Wilton Rolling Pin Rings 22,5 cm
- Wilton Basic Turn Table
- Wilton Cake Leveler 25cm
- Wilton Decorating Brushes
- Wilton Comfort Grip Spatula Angled 32,5 cm
- PME Long Plastic Scraper
- PME Star Cutter
- Culpitt Flower Wire Gold 24 gauge pk/50
- Culpitt Flower Wire Silver 24 gauge pk/50
- FMM Star Cutter
- Skewers

Step 1: Start with the basis of the Twinkle Twinkle Dripcake

Preheat the oven to 180°C (convection oven 160°C) and prepare 400 g FunCakes Mix for Sponge Cake Deluxe by mixing it with 6 eggs and 40 ml water. Mix this for 7-8 minutes on the highest setting and then 2-3 minutes on low speed. Divide the batter between two baking pans and bake the biscuits in a preheated oven for about 30-35 minutes. Let them cool down by using a cooling grid.

Then prepare 300g FunCakes Mix for Enchanted Cream® by mixing it with 400 ml water for 3 minutes on the highest setting.

Step 2: Get started with the fondant stars, moon and cloud for the Twinkle Twinkle Dripcake

Knead half a teaspoon of FunCakes Tylo Powder through the sugar paste. Roll out the sugar paste to a thickness of about 2 mm and cut out stars to put on wire and to stick to the cake.

Cut the silver and gold wire in half with scissors or pliers, dip the end in the edible glue and stick it into the stars. Let it air dry for 2 hours. Ideally, make this a day in advance. When the stars are dry, color them with the FunCakes gold and silver dusts.

Roll out some sugar paste to a thickness of about 3 mm and cut out a half moon with a sharp knife. Let it dry, preferably overnight otherwise it can bend over when it has to stand upright. When the sugar paste moon is dry, give it a golden color with the FunCakes golden dusts.

Roll the white sugar paste into balls of different sizes and place them against and on top of each other. Roll out a piece of fondant very thinly. Spread the balls with edible glue and cover them with the fondant. Cut away the sides of the fondant. Now you have the big cloud topper.

Stick a skewer with some FunCakes Royal Icing on the back of the moon and stick it in the clouds. Pierce the stars on wire, if necessary, cut the iron wires to the desired size.

Step 3: Fill and cover the Twinkle Twinkle Dripcake

Cut the sponge cakes both 2-3 times with the cake leveler. Flavor the Enchanted Cream® with the flavor paste and fill layers with the cream. Cover the entire outside of the cake with a thin layer of cream and let it set in the fridge for half an hour.

Color the rest of the Enchanted Cream® old pink by mixing it with the peach and beige coloring gel. Cover the entire outside of the cake with this one more time, now put on a thicker layer. Place the cake in the fridge for another half hour to let it set.

Step 4: Decorate the Twinkle Twinkle Dripcake

Heat the FunCakes Choco Drip Gold according to the instructions on the package in the microwave and let the drip slide down the edge of the cake. Put it back in the fridge for a while so that the drip can stiffen and start to shine nicely.

Make paint from rejuvenator and FunCakes golden ginger dust and paint the drip extra gold with a small brush.



Stick the little gold stars and the little silver stars against the cake. You don't have to use glue, it sticks to the cream. Finish the cake with the cloud topper on top.

Tip: Check out the other recipes of this sweettable such as the [Twinkle Twinkle Cookies](#), [Babyshower Cake Pops](#) and [Babyshower Cupcakes](#).

This recipe is made possible by FunCakes.