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Sandwich Cake with Strawberry

Looking for a refreshing treat for the summer? Then make these delightful sweet Sandwich Cakes with Enchanted Cream® and strawberries yourself. Not only do these cakes look adorable, but they are also incredibly tasty and light. Perfect for your picnic basket or a high tea!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Food Colour Gel Bright
Green 30g

F44155
€3.65

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FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Decorating Tip Round #003

02-0-0154
€1.65



FunCakes Food Colour Gel Poppy Red 30g

F44195
€3.65



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.95



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 330 g
- FunCakes Mix voor Enchanted Cream® 150 g
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Poppy Red
- 33 ml water
- 5 eggs
- 150 ml milk
- Strawberries

Supplies

- FunCakes Decorating Bags 30 cm pk/10
- 3x Wilton Comfort Grip Spatula Curved 32,5 cm
- 3x Wilton Standard Adaptor/Coupler
- Wilton Decorating Tip #003 Round Carded
- Patisse Parchment Paper Sheets 38x30cm pk/20
- Print with strawberries (via google colouring pages)

Step 1: Trace the print

Trace the print of the strawberries onto a sheet of parchment paper using a pencil. Flip the parchment paper over and place it on a large baking sheet. This prevents pencil residue from getting into your sponge cake batter.



Step 2: Prepare the sponge batter

Prepare 330 grams of FunCakes Deluxe Sponge Cake Mix as directed on the packaging. Take a tablespoon of the batter and color it yellow. Also, take two small portions of the batter, about 3 heaping tablespoons each, and color one green and the other red. Color the remaining batter pink. Note that the colors will intensify during baking, so be cautious with the amount of food coloring you add.

Step 3: Create the strawberry shapes from the batter

Prepare three piping bags with adaptors and nozzle #003. Fill them with the yellow, pink, and green sponge cake batter. Start by piping the yellow dots for the strawberries, followed by the green tops. Let them set in the freezer for 15-20 minutes. Then, fill the strawberries with the red sponge cake batter and return them to the freezer for another 15-20 minutes.

Place the pink sponge cake batter in a piping bag and snip off a small corner, leaving an opening of about 1 cm. Pipe long strips of pink sponge cake batter over the strawberries on the parchment paper. Gently smooth it out with a spatula. Be careful not to press too hard!

Step 4: Bake the sponge cake

Preheat the oven to 180°C (convection oven 160°C) and bake the tray for approximately 14-16 minutes until lightly browned and cooked through. Transfer the sponge cake onto a clean, smooth kitchen towel immediately after baking. Remove the parchment paper. Place a new sheet of parchment paper on the counter, gently flip the sponge cake tray over, and let it cool.



Step 5: Cut the sandwich shapes

Trim the edges of the sponge cake and then cut multiple equal triangles from the sheet. The size depends on your preference.

Step 6: Prepare the Enchanted Cream®

Prepare 150 grams of FunCakes Enchanted Cream® Mix as directed on the packaging and transfer it into a piping bag. Snip off a corner of about 1.5 cm.

Step 7: Fill the sandwich

Generously pipe Enchanted Cream® onto one triangle of sponge cake and place another triangle on top. Press a few slices of strawberry into the cream at the front.

Step 8: Enjoy this delightful Strawberry Sandwich Cake!

This recipe is made possible by FunCakes.