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Geometric Fluted Tube Cake King's Day

Turn a standard fluted tube cake into something spectacular yourself! This bundt cake is baked in the geometric fluted tube mould and finished with orange-coloured Enchanted cream® , icing sugar and red-white-and-blue nonpareils.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Nonpareils Red-White-Blue
80g

F51970
€2.79

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FunCakes Food Colour Gel Orange 30g

F44145
€2.92



Dr. Oetker Fluted Tube Cake Pan Floral

DRO2551
€25.00



Patisse Cooling Grid Round 32cm

01320
€7.19



Wilton Disposable Bags & Tips #1M
pk/6

2104-6882
€5.49



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 325 g
- FunCakes Icing Sugar
- FunCakes Mix voor Enchanted Cream® 75 g
- FunCakes Nonpareils Red-White-Blue
- FunCakes Food Colour Gel Orange
- FunCakes Bake Release Spray
- 5 eggs
- 162 g unsalted butter
- 100 ml milk

Supplies

- The Kaiser Geometric Fluted Tube Cake Pan is unfortunately out of the range, a similar baking pan is Dr Oetker Fluted Tube Cake Pan 'Floral'
- Wilton Disposable Bags & Tips #1M pk/6
- Patisse Taartrooster Rond 32 cm

Step 1: Bake the Fluted Tube cake

Preheat the oven to 160 degrees Celsius and spray the baking pan with FunCakes Bake Release Spray. Prepare 325 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Place this into the Kaiser Geometric Fluted Tube Cake Pan and bake the sponge cake for approximately 35-40 minutes until done. Let it cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely.



Step 2: Make the Enchanted Cream®

Prepare 75 grams of FunCakes Mix for Enchanted Cream® with 100 ml of milk as indicated on the packaging and color it orange with the food color gel orange. Put it in a piping bag with Wilton Decorating Tip #1M Open Star. Generously dust the fluted tube cake with FunCakes confectioners' sugar and pipe beautiful dollops along the lower edge with the orange Enchanted Cream®.