



Naked Ombre Cake

This lovingly naked cake with ombre sponge cake is perfect for a wedding, Valentine's day or another celebration of love. This romantic caked is filled and topped with delicious enchanted cream.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Gluten Free 500g

F11105
€4.12



FunCakes Mix for Enchanted Cream® 900g

F10550
€9.96



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Sugar Paste Hot Pink 250g

F20185
€2.85



Sugarflair Paste Colour Rose Pink 25g

A147
€4.55



FunCakes Sugar Strands Mix 80g

F52075
€2.55



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€8.95



Patisse Cooling Grid Round 32cm

01320
€7.19

Other ingredients

- 80 ml water
- 12 eggs
- 400 ml milk/cream

The heart

Roll the FunCakes fondant hot pink into a patch with a thickness of 3-4 mm and cut with the heart cookie cutter a big heart. Stick from the bottom of the heart skewer in the fondant. Let this dry for a couple of days. When the heart is completely dry, lubricate it with the FunCakes clear piping gel. Then cover the heart with the FunCakes sugar strands colour mix.

Biscuit

Mix 800 gram FunCakes mix for sponge cake with 80 ml water and 12 eggs. Mix this for approx. 7-8 minutes on the highest speed and after that 2-3 minutes on a lower speed. Divide the batter in 4 portions. Colour each portion pink with the Sugarflair paste colour rose pink and make every portion a little darker shade of pink. Grease the PME deep round cake pans in with the FunCakes bake release spray. Put the batter in the 4 baking pans and bake the biscuit for approx. 15-20 minutes. Dump the biscuits on a cooling grid to let them cool off.

Enchanted cream

Prepare 300 gram FunCakes mix for Enchanted cream as described on the packaging. Put the biggest part in a FunCakes piping bag with Wilton decorating tip #1A en squirt tufts on every sponge cake and stack the sponge cakes . Put the rest of the Enchanted Cream in a piping bag with Wilton decorating tip #1M an squirt tufts on the top of the cake. Sprinkle some FunCakes sugar strands on the cake and put the heart on the top in the cake.