



Red velvet mini cakes

Use the FunCakes mix for Red Velvet Cake on a different way and make these cute mini cakes. Great as a treat!

Boodschappenlijstje



Crisco Shortening 450g

23913
€11.65



Patisse Cooling Grid Round 32 cm

01320
€7.19



PME Cake Leveler Large -40 cm-

CL18
€11.79



LorAnn Bakery Emulsion - Butter
Vanilla - 118ml

L0742
€7.49



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



FunCakes Mix for Red Velvet Cake 1 kg

F10565
€8.99



FunCakes Icing Sugar 900 g

F10545
€5.49

Other materials:

- 3 eggs (approx. 150 gram)
- 100 ml vegetable oil
- 200 ml + 6 teaspoons water

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 500 gram mixture, 5 eggs, 100 ml oil and 200 ml water in a bowl. Beat the batter for 6-7 minutes to a light batter. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 40-45 minutes. Let the cake cool down on a cooling grid.

Mix 190 gram Crisco, 1 teaspoon vanilla flavour, 6 teaspoons water in a bowl and mix it until creamy. Add 450 gram icing sugar and 1 tablespoon meringue powder and mix it for a few minutes.

Use the cake leveler to cut the cake true. Cut out rounds with the cookie cutter. Cut of the tip of a decorating bag and place tip 12 in the bag. Fill the bag with bit of cream. Pipe a layer of cream on the first layer. Place the second layer on top. Place tip 2D in a bag and fill this also with the cream. Pipe a swirl on top of the mini cakes. Tip: sprinkle some icing sugar over it.