



## Reverse drip cake

A nice variation on the drip cake: a reverse drip cake! The reverse drip gives a special effect to your cake. In combination with the confetti cakes this cake is amazing! Make the cake yourself with the products of DeLeukstetaartenshop.

## Boodschappenlijstje



PME Deep Round Cake Pan Ø 25 x 7,5cm  
RND103  
€17.09



Patisse Parchment Paper Sheets 38x30cm pk/20  
P01733  
€3.85



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm  
03-3136  
€6.85



PME Extra Deep Round Cake Pan Ø 20 x 10cm  
RND084  
€15.55



PME Extra Deep Round Cake Pan Ø 15 x 10cm  
RND064  
€10.49



FunCakes Nonpareils Discomix 250 g  
F51605  
€4.75



FunCakes Mix for Buttercream 1 kg  
F10560  
€7.49



FunCakes Mix for Sponge Cake Deluxe 1 kg  
F10500  
€6.99



FunCakes Sugar Paste Bright White 1 kg  
F20500  
€9.49



FunCakes Decorating Bags 30 cm pk/10  
F85100  
€3.15



PME Palette Knife Angled Blade -23 cm-  
PK1013  
€4.99



FunCakes Flavour Paste Raspberry 120 g  
F56240  
€5.89



FunCakes Food Colour Gel Pink 30 g  
F44110  
€3.55

Other materials:

- 400 + 66 ml water
- 500 gram soft unsalted butter
- 10 eggs
- Raspberry jam
- Icing sugar

Preheat the oven to 175°C (convection oven 160°C). Mix 400 gram FunCakes mix for Buttercream with 400 ml and set aside. Spray the baking pans with baking spray and set aside upside down. Put 660 gram FunCakes mix for Sponge Cake Deluxe, 10 eggs and 66 ml water in a mixing bowl. Mix it at high speed in eight minutes into a smooth batter and then mix it two minutes at low speed. Divide the batter over the three greased baking pans and bake the sponge cakes in 30-35 minutes. Release them on a cooling grid after baking and let them cool down completely.

Finish the buttercream as described on the packaging and bring to taste with the FunCakes Raspberry Flavouring. Cut all sponge cakes twice with the cake leveller and fill the layers with raspberry jam and raspberry buttercream. Cover the cakes with buttercream and put them in the fridge. Note: don't cover the top of the bottom and top cake.

Colour the white fondant with the pink icing colour in the desired tint, roll it out on a with icing sugar covered working surface and use it to cover the 20 cm cake. Put back in the fridge until further use. Sprinkle the disco mix on a tray with a high border. Take the 15 cm and 25 cm cakes out of the fridge and press the disco mix on the cakes by using your hand. When your cake is really cold, you can also roll the cakes through the disco mix. Now cover the tops of the cakes with buttercream and sprinkle disco mix on top. Press it a bit with your flat hand and put the cakes back in the fridge.

Take the covered 20 cm cake out of the fridge and lay on top a cake board covered with parchment paper against sticking. Lay the upside down, so that the uncovered bottom is pointing up. Colour the FunCakes Dip 'n Drip pink and heat it for 10 seconds in the microwave. Put it in a decorating bag and cut the tip off. Let it drip down the edge and let it dry a bit. Now carefully turn the cake back. Stack the cakes on top of each other by using dowels and cake cartons. Place the topper in the cake.