

de leukste taarten shop



Recipe for Red Velvet Cake with White Chocolate Cream Filling

Red Velvet Cake and white chocolate are a perfect flavour combination! In this recipe we explain how you can bake a red velvet cake yourself.

Boodschappenlijstje



Patisse Cake Leveler 31cm

P01792
€7.19



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35

**Other supplies:**

- 3 eggs
- 100 ml vegetable oil
- 200 + 130 ml of water
- 130 ml of milk

Step 1: Baking Red Velvet Cake

Preheat the oven to 175 ° C (convection oven 160 ° C). Process the ingredients at room temperature. Mix 500 gram FunCakes mix for Red Velvet Cake, 150 gram egg (3 pieces), 100 ml vegetable oil and 200 ml water in a bowl. Mix this in 6-8 minutes to a light batter. Put the batter in a greased springform pan covered with baking paper and bake the cake in the oven for 40-45 minutes.

Step 2: Make white chocolate cream

Mix 200 gram FunCakes mix for Enchanted Cream with 130 ml milk and 130 ml water in 3 minutes at high speed. Add the white chocolate flavor paste to taste. Put the white chocolate cream in a decorating bag with tip 1A.

Step 3: Fill the Red Velvet Cake

Cut the red velvet cake into 2 layers with the cake leveller. Cut the cake top off the top layer, so that the top is completely flat. Crumble the cap into small crumbs. Pipe round tufts on the bottom layer and place the second layer on top. Also pipe tufts on the top layer. Sprinkle the red velvet cake crumbs over this.