

# de leukste taarten shop



## Bubblegum Cake

Prepare to be the star of the party with this irresistible Bubblegum Cake from LorAnn! With its delicious bubblegum flavour and beautiful decoration of edible gelatine bubbles, this cake is guaranteed to steal the show at any birthday!

## Boodschappenlijstje

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FunCakes Mix for Enchanted Cream®  
450g

F10130  
€7.35



FunCakes Mix for Sponge Cake Deluxe  
500g

F10100  
€4.95



FunCakes Sprinkle Medley Pretty  
Sweet 180g

F52965  
€3.65



LorAnn Super Strength Flavor  
Bubblegum 3,7ml

L0360  
€2.19

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Colour Mill Oil Blend Teal 20ml

CMO20TEL  
€6.49



FunCakes Lollipop Sticks 15cm pk/50

F83210  
€3.35



Wilton Cake Leveler 25cm

02-0-0129  
€4.15



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



Crisco Shortening All-Vegetable 450g

23913  
€10.75



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034  
€11.79



Wilton Icing Smoother

03-3106  
€11.65

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## Ingredients

- FunCakes Mix for Sponge Cake Deluxe 500 g
- FunCakes Mix voor Enchanted Cream® 300 g
- FunCakes Sprinkle Medley Pretty Sweet
- FunCakes Bake Release Spray
- LorAnn Super Strength Flavor - Bubblegum -
- Colour Mill Oil Blend Teal
- RD ProGel® Concentrated Colour - Pink
- RD ProGel® Concentrated Colour - Purple
- Crisco Shortening 12 g
- PME Baking Essentials - Vegetable Gelatine 50 g
- 148 ml cold water
- 200 ml + 50 ml water
- 200 ml milk
- 8 eggs (approx. 400 g)

## Supplies

- FunCakes Lollipop Sticks 15 cm
- 2x Wilton Decorator Preferred® Deep Round Pan Ø 20x7,5cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Taartzaag / Cake Leveler -25cm-
- Wilton Icing Smoother
- 20 balloons

**Prepare the gelatin bubbles at least 12 hours in advance!**



## **Step 1: Prepare the balloons**

Blow up the balloons to a size of 3 to 7 cm and tie the ends securely to secure them. To give the balloons a more rounded shape, push the air towards the top of the balloon and tie a second knot slightly higher at the end.

Insert a sturdy straw or lollipop stick through the knot of each balloon to secure them to the end of the stick. Lightly coat the balloons with a small amount of shortening and gently wipe off any excess fat with a piece of kitchen paper. Adding too much shortening can cause the gelatin to slide off. Set aside to prepare the gelatin.

## **Step 2: Heat the gelatin**

Making the gelatin can be done in two different ways, in the microwave and on the stove.

### For the microwave

Pour the gelatin and water into a medium microwave-safe bowl and stir well to mix. The mixture will be quite stiff. Let it stand for 5 minutes to bloom. Place the bowl in the microwave and heat on high power for 10 seconds. The gelatin should be dissolved and liquid. If not, continue heating in 10-second intervals until it reaches a liquid consistency. If you notice bubbles or cloudiness on the surface of the gelatin, use a spoon to skim off any imperfections before using.



#### For the stove

Pour the gelatin and water into a small saucepan and stir well. The mixture will be quite stiff. Let it stand for 5 minutes to bloom. Place the pan on the stove over medium-low heat. Heat, stirring occasionally, until the gelatin is dissolved and has become liquid. If you notice bubbles or cloudiness on the surface of the gelatin, use a spoon to skim off any imperfections before using.

### **Step 3: Make the gelatin bubbles**

Pour one-third of the gelatin mixture into a medium bowl and stir in the purple gel food coloring. If the gelatin is still hot, let it cool until lukewarm before dipping the balloons into it. Dip one of the balloons into the gelatin and roll it around to coat, avoiding the knot.

Hold the balloon over the bowl and let it drip. If the gelatin layer is too thin, dip the balloon a second time and let it drip over the bowl. Once dripping has stopped, place the stick with the balloon in a cup so that the balloon stands upright. Continue dipping the balloons until the purple gelatin is used up.

Repeat the coloring and dipping process for the pink and blue gelatin bubbles. If you find the gelatin has started to set at any point, you can reheat the mixture in the microwave in 10-second intervals or on low heat on your stove until it becomes liquid again. Set the gelatin-covered balloons aside for 12 to 24 hours, or until they are completely dry and firm. They should feel crispy and firm.



To separate the balloons from the gelatin bubbles, use a skewer or scissors to poke a hole in the balloon near the knot. Gently pull the balloon away from the gelatin. If necessary, use scissors to carefully trim around the bottom of the gelatin bubble to even out the shape.

#### **Step 4: Bake the sponge cake**

Preheat the oven to 175°C (convection oven 160°C). Process the ingredients at room temperature. Make 500 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Divide the batter into two different bowls and colour one part teal and one part purple with the food coloring. Stir well to mix the colour into the batter. Place the batter separately in two greased baking pans. Bake the sponge cakes for about 30-35 minutes until done and immediately remove them from the baking pan after baking. Allow to cool well on a cooling rack.

#### **Step 5: Make the bubblegum Enchanted Cream®**

Make 300 grams of FunCakes Mix for Enchanted Cream® as indicated on the packaging. Flavour with LorAnn's bubblegum flavour paste and colour the cream pink.

#### **Step 6: Slice and fill the sponge cakes**

Cut both sponge cakes once so that you have two layers of purple and teal. Fill the sponge with the cream and stack alternating with the colours of sponge. Apply a thin layer of crumb coat to the sponge cake and let it harden for half an hour in the refrigerator.

#### **Step 7: Frost the cake**

Frost the cake with the bubblegum Enchanted Cream® and smooth with Wilton's icing smoother.



### **Step 8: Decorate the cake**

Decorate the cake with the gelatin bubbles and finish with sprinkles on the bottom and top of the cake.

### **Step 9: Enjoy this delicious Bubblegum Cake!**

*This recipe is made possible by LorAnn*