



Recipe Confetti Bundt Cake

This cheerful confetti cake is decorated with glaze in the colours of the rainbow. The cake is made with the FunCakes mix for Sponge cake, eggs and buttercream. This makes for a delicious fluffy Bundt cake.

Boodschappenlijstje



Patisse Cooling Grid Round 32 cm

01320

€7.19

Other materials for confetti cake:

- 4 eggs
- 125 gram melted butter
- 100 ml water

Preheat the oven to 165°C (convection oven 150°C). Grease the Bundt pan with baking spray. Mix 250 gram FunCakes mix for Sponge Cake with 4 eggs at high speed for 8 minutes. Add the melted butter to the batter and stir carefully until all the butter is absorbed. Add the mini confetti to the batter, try to stir as little as possible. Put the batter in the pan and bake in 35-40 minutes. Release after baking on a cooling grid and let it cool down completely.

Divide the FunCakes Dip 'n Drip over 7 bowls. Heat each bowl in the microwave as described on the packaging. Colour each bowl with a different colour. Put each colour in a decorating bag, cut the tip off and let the glaze drip down from the cake. Put in the fridge to let the drip set.

Prepare 50 gram FunCakes mix for Enchanted Cream with 100 ml water as described on the packaging. Put it in a decorating bag with tip 1M. Pipe small dots on top of the Bundt cake and decorate with mini confetti.