

de leukste taarten shop



Raspberry Loaf Cake

A surprise cake perfect for Mother's Day or any romantic occasion: a hidden pink heart inside and a delicious raspberry topping.

Boodschappenlijstje



FunCakes Mix for Classic Cake 400g

F10230
€4.59



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Dip 'n Drip White 375g

F54715
€5.65



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19

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Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Recipe Right Large Loaf Pan 23,4x13,3cm

03-3130
€7.85



Wilton Cookie Cutter Heart 8,2cm

02-0-0547
€2.39



Ingredients

- 800 g FunCakes Mix for Classic Cake
- FunCakes Food Colour Gel Pink
- FunCakes Dip 'n Drip White
- Fresh raspberries
- Fresh mint leaves
- 480 g unsalted butter
- 8 eggs (approx. 400 g)

Equipment

- FunCakes Disposable Decorating Bags
- FunCakes Bake Release Spray
- Wilton Recipe Right Non-Stick Cooling Grid 40 × 25 cm
- Wilton Recipe Right Large Loaf Pan 23.4 × 13.3 cm
- Wilton Cookie Cutter Heart 8.2 cm

Step 1: Prepare the baking tin

Preheat the oven to 150°C (140°C fan oven). Grease the loaf pan with FunCakes Bake Release Spray.

Step 2: Make and bake the pink cake

Prepare 400 g of FunCakes Mix for Classic Cake according to the instructions on the package and



colour the batter pink. Do not use too much colouring, as the colour becomes more intense during baking. Pour it into the pan and bake for 55-60 minutes until fully baked.

Let it cool in the pan for 1 hour before turning it out onto a cooling rack.

Step 3: Cut out the heart shapes

Once completely cooled, slice the cake and cut out hearts using a cookie cutter. Do not use the leftover cake. Freeze it to make cake pops later.

Step 4: Assemble the hidden heart cake

Prepare another 400 g of FunCakes Mix for Classic Cake according to the instructions.

Spread a layer of batter into the loaf pan, then carefully arrange the pink hearts in a row. Cover with the remaining batter, making sure the hearts are fully enclosed.

Bake for 55-60 minutes, then let cool in the pan for 1 hour before unmoulding.

Step 5: Decorate with raspberries

Heat the FunCakes Dip 'n Drip White and spread it over the top of the cake. Immediately decorate with fresh raspberries and mint leaves.

This recipe is partly made possible by FunCakes products.