



## Recipe: 25th Birthday Cake with stripes

Learn how to make a striped cake with coloured swirls! This cheery birthday cake is easy to make with this recipe. As finishing touch you make an edible number topper to put on top of the cake.

## Boodschappenlijstje



Sugarflair Rejuvenator Spirit - Alcohol - 14ml.

K101  
€3.95



PME Extra Deep Round Cake Pan Ø 20 x 10cm

RND084  
€15.55



PME Craft Brush Set

CB1007  
€6.89



PME Tall Patterned Edge Side Scraper - Stripes-

PS61  
€2.12



Wilton Basic Turntable

03-3120  
€11.65



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136  
€6.85

## **Other materials**

- 4 eggs
- 25 + 200 ml water
- 200 ml milk
- Skewers
- Plastic foil

## **Step 1: Create numbers**

Ideally, you make the numbers two days in advance so that they can dry well. Roll out light brown fondant with the lilac rings on the rolling pin and cut out the desired number. Gently prick a skewer at the bottom of the number and let it dry flat. When the numbers are dry, mix the golden ginger dust and the rejuvenator and paint the numbers gold. Let this also dry well in the air.

## **Step 2: Bake sponge cake**

Make sure all ingredients are at room temperature. Preheat the oven to 175 ° C (convection oven 160 ° C). Mix 250 grams FunCakes baking mix for Sponge Cake Deluxe, 4 eggs and 25 ml water and beat the batter at the highest speed for 7-8 minutes, then mix for another 2-3 minutes at low speed. Fill the greased baking pan (1/2 to 2/3 full) and bake the cake in the preheated oven for 30-35 minutes. Remove from the baking tin immediately after baking and let it cool on a grid.

## **Step 3: Fill and cover the cake**

Prepare 300 gram FunCakes mix for Enchanted Cream as indicated on the package with 200ml water and 200ml milk and flavour with the flavouring paste. Divide it into 2 portions and color it pink and yellow with the colour gels. Cut the biscuit twice with the cake leveler and fill alternately with the coloured cream. Cover the biscuit with a thin layer of cream and let it cool in the fridge for 30 minutes. Now cover the cake with a thick layer of pink cream using a palette knife. Place the cake on a turntable and draw tight lines in the cake with the scraper. Make sure you have a thick layer of cream on your cake, otherwise you will not see the stripes. Put the yellow cream in a piping bag, cut off a tip and pipe the yellow cream in the resulting stripes on the cake. Use the smooth side of the scraper to smooth out the cake completely.

## **Step 4: Decorate the cake**

Put some pink cream in a piping bag with decorating tip #021 and pipe scallops along the bottom edge for the finish. Place a sheet of plastic foil on the counter and make strips of the pink and yellow cream on it. Roll this up and put it in a piping bag with decorating tip #1M. Pipe generous swirls on top of the cake and gently press in a golden chocolate ball. Sprinkle the top with golden nonpareils. Stick the numbers in the cake.