



Bento Cakes

Laura from @taartcreaties_van_laura made four different Bento Cakes! The little cakes are just a little bigger than a cupcake and super cute! They are named after a Japanese type of lunchbox because they fit easily in there. Enjoy the show of colors with these four different Bento Cakes.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø10x10cm

RND044
€7.39



FMM Cutter Fluffy Cloud

CUTCLOUD
€7.85



FunCakes Mix for Enchanted Cream®
450g

F10130
€5.88



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€3.96



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Sugar Paste Bright White
250g

F20100
€2.85



FunCakes Nonpareils Pastel 80g

F51630
€2.65



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



FunCakes Cupcake Box White 4 pk/3

F80315
€5.75



Colour Mill Oil Blend Baby Pink 20ml

CMO20BPK
€6.49



Colour Mill Oil Blend Lemon 20ml

CMO20LMN
€6.49



Colour Mill Oil Blend Baby Blue 20ml

CMO20BBL
€6.49

Ingredients

- FunCakes Baking Mix for Biscuit Deluxe 500g
- FunCakes Mix for Enchanted Cream 450g
- FunCakes Mix for Buttercream
- Colour Mill Baby Blue 20ml
- Colour Mill Dye Lemon 20ml
- Colour Mill Baby Rose 20ml
- FunCakes fondant white 250g
- Funcakes Musket seed Pastel 80g
- 1 egg
- 6 ml water
- 300 ml milk
- 300 ml water + 125 ml water

Supplies

- PME Extra Deep Round Baking Tray 10 x 10cm
- FunCakes Cupcake Box 4 - White pk/3
- FMM Clouds Cutter Set/5
- Wilton Nozzle #1A Round

Step 1: Prepare the Baking Mix for Biscuit Deluxe

Preheat the oven to 175°C (hot air oven 160°C). Process the ingredients at room temperature. Mix 62g mix, 1 egg (50 g) and 6 ml water to a smooth batter. Beat on high for 7-8 minutes, then on low speed for 2-3 minutes. Fill the greased baking pan and bake the cookie in 25-30 minutes oven until done. Let the cookie cool on a wire rack.

After the cookie has cooled, it can be cut into 4 layers of 2.5 cm. You can do this with a cake cutter. Two layers are enough for one Bento cake. One cookie can be used to make two Bento cakes.

Step 2: Prepare the Enchanted Cream

Mix 450 g Enchanted Cream, 300 ml water, 300 ml milk in a bowl. Mix for 3 minutes on the highest setting. Put it in the refrigerator until you are going to use it.

Step 3: Prepare the Buttercream

Mix 125 g of mix with 125 ml of water, beat the mixture with a whisk and let this mixture set for at least one hour at room temperature. Beat 150 g unsalted (creamed) butter for about 5 minutes. Add the mixture to the butter in portions, mixing completely each time before adding the next portion. Mix through until smooth (approx. 10 minutes).

Below are 4 different ways to decorate the Bento Cakes.

Step 4: Decorate the Bento Cake sprinkles and fondant rainbow

For this version of the Bento cake, we used FunCakes Buttercream. Fill a piping bag with buttercream and cut a small tip off the piping bag.

Take one part of the sponge cake and pipe a dike around it. Fill the cookie with whatever you like, for example strawberry jam or Enchanted Cream flavored from FunCakes. Then place the other part of the cookie on top and press it gently.

Coat the cookie all around completely with the buttercream. Use a scraper to finish it neatly. Next, sprinkle the Bento cake with Funcakes' sprinkles in pastel shades. Another way is to sprinkle the sprinkles on a plate or piece of paper and gently roll the Bento Cake through this.

Now take the Bright White Fondant from FunCakes and remove three parts from it, one part is 62.5 g. You can color this with the colors from Colour Mill. It doesn't take much to color the fondant. Always add an extra drop of dye if you want the color to be brighter. If you have three colors, you can mix a little yellow and pink fondant for orange, pink and blue fondant for purple and blue and yellow for green fondant.

Use a ScrapCooking Fondant Extruder to make even round strands of the six colors. With these, form a rainbow and place it on the Bento Cake. Finish it off by making two small white clouds using an FMM Cloud cutters cutter.

Step 5: Decorate the Bento Cake rainbow with palette knife effect

Fill a piping bag with Enchanted Cream and cut a small tip from it. Take one part of the sponge cake and pipe a dike around it. Fill the cookie with whatever you like, for example strawberry jam or Enchanted Cream with a flavoring from FunCakes. Then place the other part of the cookie on top and press it gently.

Have 5 trays ready. First divide the Enchanted Cream into three equal parts. Color these those trays with the colors from Colour Mill; Lemon, Baby blue and Baby pink. Add an extra drop of dye each time if you want the color to be brighter. If you have three colors, you can mix a little yellow and pink Enchanted Cream for orange, pink and blue Enchanted Cream for purple and blue and yellow for green Enchanted Cream.

Fill a piping bag with a nozzle (for example, Wilton 1A), with the blue Enchanted Cream. Start at the bottom and put a small tuft on the Bento cake. Flatten it aside with a small palette knife or a teaspoon. It is important to always wipe the palette knife clean. Next, place another tuft on the smeared piece and again wipe it out. Repeat until you have gone all the way around.

Then do the same with purple and pink to cover the side completely. On the top repeat these steps with yellow and orange. Fill the center with FunCakes' pastel colored sprinkles.

Step 6: Decorate the Bento Cake with 5 equal squares

Fill a piping bag with Enchanted Cream and cut off a small tip. Take one section of the sponge cake and pipe a dike around it. Fill the cookie with whatever you like, for example strawberry jam or Enchanted Cream with a flavoring from FunCakes. Then place the other part of the cookie on top and press it gently. Coat the Bento Cake with a thin layer of Enchanted Cream.

Put a small star shape cutter, for example from PME, in the center of the on top of the Bento Cake. This serves as an aid. Now by gently pushing a scraper onto the Bento Cake from the center, through the points of the star, you will create even surfaces.

Have 5 trays ready. First, divide the Enchanted Cream into three equal parts. Color these those trays with the colors from Colour Mill; Lemon, Baby blue and Baby pink. Add an extra drop of food coloring each time if you want the color to be brighter. If you have three colors, you can mix a little yellow and pink Enchanted Cream for orange, pink and blue Enchanted Cream for purple and blue and yellow for green Enchanted Cream.

Fill a piping bag, with nozzle Wilton #24 to spray small tufts. Follow the outer lines you drew on the Bento Cake and fill the entire area on one color. Do this five times, filling the entire Bento Cake in bright colors.

Step 7: Decorate the Bento Cake with ombre effect on the top

Fill a piping bag with Enchanted Cream and cut a small tip from it. Take one part of the cookie and pipe a dike all around. Fill the cookie with whatever you like, for example strawberry jam or Enchanted Cream with a flavoring from FunCakes. Then place the other part of the cookie on top and press it gently. Coat the Bento cake with a thin layer of Enchanted Cream in the color you like.

Take a piece of cling film and spread the Enchanted Cream in stripes on the cling film. You can place the colors next to each other. When you have spread all the colors on the cling film, roll up the cling film. Twist both ends tight and cut one end off on one side.

Grab a piping bag and use a nozzle, such as Wilton #54. Start on the outside. Make short, up-and-down strokes each time and pipe the next tuft on the end of the previous one. By turning the piping bag a quarter turn, the coloring changes slowly. Go all the way around in this manner.