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Flügel Cake 18+

Are you about to turn 18 or planning a fantastic 21st dinner? Then this Flügel cake, made by @baked_with_love_by_bo, is an absolute banger! The cake is a delightful boozy treat that fits perfectly with celebrating a party. The Flügel cake is decorated with delicious Flügel Enchanted Cream® and mini bottles of Flügel.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Sprinkle Medley Silver 65g

F51420
€5.39



Colour Mill Oil Blend Hot Pink 20ml

CMO20HPK
€6.49

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Colour Mill Oil Blend Yellow 20ml

CMO20YLW
€6.49



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Dropflower #1B

02-0-0222
€2.35



ScrapCooking Food Brush set/6

SC5170
€11.69



Sugarflair Edible Droplet Paint Gold 14ml

L126T
€4.25



FunCakes Cake Drum Round Silver Ø25cm

F80805
€2.25



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Cake Leveler 25cm

02-0-0129
€4.15



PartyDeco Cake Topper 18 Gold

KPT62-18-019
€3.59



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 300g
- FunCakes Mix for Enchanted Cream® 225g
- FunCakes Sprinkle Medley Silver
- Colour Mill Oil Blend Hot Pink
- Colour Mill Oil Blend Yellow
- Sugarflair Edible Droplet Paint -Gold- E171 Free
- 5 eggs (aprox. 250 gr)
- 100 ml melk
- 30 + 50 ml water
- 50 ml Flugel
- Bottles Flugel as decoration

Supplies

- FunCakes Decorating Bags 46 cm pk/10
- FunCakes Cake Drum Round Ø25 cm - Silver
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip Drop Flower #1B
- Wilton Extra Deep Round Cake Pan Ø 20 x 10 cm
- Wilton Taartzaag / Cake Leveler -25cm-
- Scrapcooking Food Brush Set/6
- PartDeco Cake Topper 18 Gold



Step 1: Bake the sponge cake

Preheat the oven to 175°C (convection oven 160°C). Process the ingredients at room temperature. Prepare 300 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Fill the greased baking pan with the batter and bake in the oven for 35-40 minutes until done. Do not open the oven during this time! The sponge cake is ready when it feels resilient. After baking, transfer to a cake rack and let it cool thoroughly.

Step 2: Make the Enchanted Cream®

First, prepare 75g of FunCakes Enchanted Cream® Mix as indicated on the packaging, with 50 ml of milk and 50 ml of water. Then prepare another 75g of FunCakes Enchanted Cream® Mix as indicated on the packaging, but add 50 ml Flugel and 50 ml water. Divide the Enchanted Cream® into three parts and color one part hot pink and the other yellow using Colour Mill food coloring, leaving 1/3 white.

Step 3: Cut and fill the sponge cake

Cut the sponge cake into three equal pieces using a cake saw. Fill a piping bag with the pink Enchanted Cream® filling and fill the cake. Next, spread a thin layer of the white Enchanted Cream® on the cake and let it set in the refrigerator for 30 minutes. Spread the final layer with the pink Enchanted Cream®.

Step 4: Decorate the Flugel cake

Fill two piping bags with the yellow and pink Enchanted Cream® and use piping tips 1M and 1B. Decorate with various swirls, sprinkles, the cake topper, and, if possible, edible printed images, and



of course, some mini bottles of Flugel.

Step 5: Have a great party with this Flugel cake!