



Birthday Cake 20 Years Deleukstetaartenshop

To celebrate 20 years of Deleukstetaartenshop, we've created a cheerful birthday cake for this special occasion! The cake embodies the joyful and festive style of Deleukstetaartenshop, making it perfect for any birthday party.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g
F10100
€4.21



FunCakes Mix voor Enchanted Cream®
450 g
F10130
€6.25



FunCakes Sugar Paste Bright White 1
kg
F20500
€8.07



FunCakes Dip 'n Drip White 375 g
F54715
€4.58



FunCakes Sugar Strands XL Mix 225 g
F53420
€3.89



Dr. Oetker Baking Spray
1-50-901105
€3.61



Crisco Shortening 450g
23913
€9.90



FunCakes Decorating Bags 46 cm
pk/10
F85120
€3.48



Wilton Basic Turntable
03-3120
€9.90



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm
03-3136
€5.82



Wilton Decorating Tip #1M Open Star
Carded
02-0-0151
€2.00



Wilton Comfort Grip Spatula Curved
22,5 cm
03-3133
€5.06



Wilton Decorator Preferred Deep
Round Pan Ø 15 x 7,5cm
03-0-0035
€8.20



Wilton Taartzaag / Cake Leveler -25cm-
02-0-0129
€3.53



Wilton -Perfect Height- Rolling Pin
22,5cm

02-0-0169
€7.64



ScrapCooking Sugarpaste Fondant
Extruder

SC5098
€18.15

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 400 g
- FunCakes Mix voor Enchanted Cream® 300 g
- FunCakes Sugar Paste Bright White
- FunCakes Dip 'n Drip White
- FunCakes Sugar Strands XL Mix
- Oetker Baking Spray
- RD ProGel® Concentrated Colour - Baby Blue
- RD ProGel® Concentrated Colour - Bright Green
- RD ProGel® Concentrated Colour - Pink
- RD ProGel® Concentrated Colour - Yellow
- RD ProGel® Concentrated Colour - Purple
- RD ProGel® Concentrated Colour - Sapphire
- Crisco Shortening
- 300 ml milk
- 6 eggs
- 40 ml water + 300 ml water
- Jam of your choice

Supplies

- FunCakes Decorating Bags 46 cm pk/10
- Wilton Basic Turntable
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm
- Wilton Taartzaag / Cake Leveler -25cm-
- Wilton -Perfect Height- Rolling Pin 22,5cm
- Cookie Cutter Ring Ø 4 cm
- ScrapCooking Sugarpaste Fondant Extruder
- PME Candles - Balloon Dog Set/6

Step 1: Prepare the Sponge Cake

Preheat the oven to 180°C (160°C for a convection oven). Spray the baking pans with baking spray. Prepare 400 grams of sponge cake mix with 6 eggs and 40 ml of water, and divide the mixture between the two baking pans. Bake the sponges for about 30-35 minutes until they are lightly browned and cooked through. Immediately after baking, turn them out onto a cooling rack and let them cool.

Step 2: Prepare the Enchanted Cream©

Prepare the Enchanted Cream© in two separate batches of 150 grams mix, 100 ml milk, and 100 ml water according to the instructions on the package.

Step 3: Fill and frost

Cut each sponge cake in two layers using a cake leveler, and as you stack them, fill them with Enchanted Cream© and a jam of your choice. Spread a thin layer of cream on the outside, allowing the cake to be slightly visible through it. Let the cake firm up in the refrigerator.

Divide the remaining Enchanted Cream© into two portions and colour one pink and the other light blue with food colouring gels. Frost the outside of the cake with the light blue cream and return the cake to the refrigerator.

Step 4: Prepare the sugar paste

Divide the sugar paste into 6 pieces and use food colouring gels for 5 of them. Knead a dab of Crisco into the white piece, so you can easily make strands with it using an extruder.

Step 5: Make Balloons

Gently bend the round cutter into the shape of a balloon. Make a small ball of sugar paste and lightly flatten it. Roll out a thin sheet of sugar paste in the same color and place it over the ball. Cover it with a piece of plastic wrap and cut out a balloon shape. Repeat this with all colors until you have enough balloons.

Place a piece of the white sugar paste into the extruder with the smallest hole and create strands.

Step 6: Decorate the Cake

Warm the FunCakes Dip 'n Drip in the microwave for 10 seconds and color it pink. Drip it over the cake, pipe large swirls of pink Enchanted Cream on top, and sprinkle the Sugar strands Mix XL over it. Apply the mix along the bottom edge of the cake as well, and attach the balloons to the side.

Finish the cake with Balloon Dog candles.

Step 7: Enjoy this delicious Birthday Cake!