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Sweet 17 Ruby & White Chocolate Cake

This delicious Sweet 17 Ruby & White Choco Cake is a variant of the [Sweet 16 Banoffee Cake](#). The cake has 2 layers of ruby cake and is combined with the white chocolate and raspberry flavours, the perfect combination! So if you really want to surprise someone (or yourself) with a delicious birthday cake, then this Sweet 17 birthday cake is a must! Of course you can also make this delicious cake for a sweet 16, 20, 30, 50 or 80, age does not matter when it comes to such a tasty treat;)

This variant was first made by Amber van Sint Annaland, in honour to her 17th birthday!

Boodschappenlijstje

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PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€11.29



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69



PME Cake Leveler Small 25cm

CL12
€5.79



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



FunCakes Deco Melts Raspberry
Flavour 250g

F25315
€4.75



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Nonpareils Bronze 80g

F51595
€2.39



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Flavour Paste White Choco
100g

F56110
€6.15



Wilton Spatula Angled 32,5cm

02-0-0180
€9.69



Ingredients for the Sweet 17 Ruby & White Chocolate Cake

- 800g FunCakes Mix for Ruby Cake
- 200g FunCakes Mix for Buttercream
- 500g Renshaw Rolled Fondant White Chocolate Flavour
- FunCakes Deco Melts - Raspberry Flavour
- FunCakes Flavour Paste White Choco
- FunCakes Confetti Metallic Pink
- FunCakes Nonpareils Bronze
- 8 eggs
- 400 + 250g unsalted butter
- 200 ml water
- Macarons
- Raspberries

Other necessities for Sweet 17 Ruby & White Chocolate Cake

- PME Extra Deep Round Cake Pan Ø 15 x 10cm
- PME Extra Deep Round Cake Pan Ø 20 x 10cm
- Wilton Plastic Dowel Rods set/4
- FunCakes Decorating Bags
- PME Icing Bag Adaptor
- Wilton Decorating Tip #002 Round
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- PME Scraper
- Wilton Decorator Preferred Spatula Angled 22,5 cm
- Wilton Cake Leveler 25cm
- FunCakes Cake Card Grease Proof - Round - 15 cm pk/5



- Number '17' printed on paper
- Plastic insert cover
- Skewers

Step 1: The Sweet 17 Ruby & White Chocolate Cake Basis

Preheat the oven to 170 ° C (convection oven 150 ° C). Grease the baking tins with baking spray. Prepare 800 grams of FunCakes Baking Mix for Ruby Cake by mixing it with 400 grams of soft (creamy) butter and 8 eggs. Beat everything on medium speed for 4 minutes into a smooth batter. Then divide the mix over the baking tins and bake them for 55 minutes. When the ruby cake is baked, let it cool down completely on a cooling grid. TIP: do you have too much batter? Make delicious ruby cake cupcakes from the remaining batter!

In the meantime, get started with 200 grams of FunCakes mix for Buttercream. Mix the the mix for buttercream with 200 ml of water, beat this mixture with a whisk and let it stiffen at room temperature for at least one hour.

Step 2: Cake filling Sweet 17 Ruby & White Chocolate Cake

For the filling of the Sweet 17 Ruby & White Choco Cake, finish the buttercream by mixing the mixture with 250g soft (cream) butter. Then flavour the buttercream with the FunCakes White Choco Flavour Paste. You can also color the buttercream with one of our colourings (pink for example) to make the cake stand out even more. Cut the sweet 17 cakes in half twice with the cake leveler and spread some buttercream on each layer. Stack the sweet 17 layers on top of each other and cover the cakes all around with the white chocolate buttercream. Use the side scraper to make the sweet 17 cake nice and smooth. Then put the cake in the fridge to let it stiffen.



Step 3: Get started with the Sweet 17 cake topper

While stiffening, you can get started with the sweet 17 cake topper. To do this, melt some of the FunCakes Deco Melts with raspberry flavour in the microwave at 450W and stir every now and then. When it is almost melted, take it out of the microwave and stir the visible pieces away in the warm melts. Put the melted deco melts in a decorating bag with an adapter and tip # 002. Place the printed 17 year cake numbers in a plastic cover and start copying the numbers with the melted deco melts on the plastic cover. Also, immediately put the skewers on it so that the numbers remain attached to them and sprinkle some bronze nonpareils on top. Then put the 17 year cake topper in the fridge for about 5 minutes to harden. After this it can remain at room temperature otherwise the melts will sweat and stick.

Step 4: Cover the Sweet 17 Ruby & White Chocolate Cake

Knead the white chocolate fondant and roll it out on a work surface dusted with icing sugar. Cover the largest cake with the fondant. Cut off the excess fondant with a knife. Sprinkle the pink confetti in a bowl and press it with your hands against the small sweet 17 cake layer. Cut a cardboard slightly smaller than the small sweet 17 cake layer, put it with some buttercream under the small sweet seventeen cake layer and stack the two cakes on top of each other using the plastic dowels that you cut to size.

Step 5: Finishing touch for the Sweet 17 Ruby & White Chocolate Cake

Melt the rest of the pink Deco Melts in the same way and put it in a piping bag. Cut off a small tip and let it drip down along the edge of the large sweet 17 cake. Put the whole cake in the fridge for about 5 minutes so that the pink melts can stiffen. Put the two numbers that you made earlier on top of the cake and decorate the cake with macarons (tip: nice to color it gold) and some fresh

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raspberries for example!