



Pink Birthday Cake

This Pink Birthday Cake is a real cool treat. Pink, pink and more pink! A dream for everyone who loves the colour PINK. This Pink Birthday Cake consists of the delicious FunCakes Mix for Sponge Cake Deluxe and is filled with jam of your choice and Enchanted Cream®. Perhaps the best thing about this cheerful birthday cake is that it is decorated with ice creams and isomalt lollipops! A big party it is! ;)

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€3.96



PME Lollipop Sticks -20cm- pk/25

LS173
€3.35



FunCakes Mix for Buttercream 500 g

F10125
€4.07



FunCakes Sprinkle Medley Pretty
Sweet 65 g

F51440
€3.15



FunCakes Bake Release Spray 200ml

F54100
€2.50



PME Plain Edge Tall Side Scraper

PS41
€5.49



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Wilton Extra Deep Round Cake Pan Ø
15 x 10 cm

129001701
€8.79



Silikomart Ice Cream Mould Mini
Classic

GEL01M
€16.29



Wilton Decorating Tip #199 Open Star
Carded

02-0-0146
€2.35



Wilton Basic Turntable

03-3120
€11.65



PartyDeco Birthday Candles Curl Mix
16 cm pk/8

SCS-10-000
€2.75



FunCakes Deco Melts -Snow
White-250g

F25100
€4.45



FunCakes Deco Melts -Pink- 250g

F25125
€4.45



FunCakes Deco Melts -Purple- 250g

F25145
€4.45



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€5.88



FunCakes Mix for Sponge Cake Deluxe
1 kg

F10500
€5.59



FunCakes Mix for Cake Brownie 1 kg

F10525
€6.76



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

03-3136
€6.85



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35

Ingredients for the Pink Birthday Cake

- 250 gram FunCakes Mix for Sponge Cake Deluxe
- 300 gram FunCakes Mix for Enchanted Cream®
- 360 gram FunCakes Mix for Cake Brownie
- FunCakes Deco Melts Pink
- FunCakes Deco Melts Purple
- FunCakes Deco Melts Natural White
- FunCakes Choco Drip Hot Pink
- FunCakes Sprinkle Medley Glamour Pink
- FunCakes Choco Balls Pearl Gold Set/8
- 250 gram FunCakes Isomalt
- FunCakes Bake Easy Spray
- RD ProGel® Concentrated Colour Pink
- 300 ml milk
- 25 ml water + 75 ml water
- 40 gram butter
- 6 eggs
- 12 Ice Cream cones
- Pak custard cakes (or 8 homemade cupcakes)
- Jam flavour of your choice

Other necessities for the Pink Birthday Cake

- FunCakes Decorating Bags 41cm
- Wilton Icing Tip #1M Open Star
- Wilton Cone Rack
- Wilton Cake Leveler
- Wilton Parchment Paper
- Wilton Decorator Preferred® Deep Round Cake Pan Ø 20x7,5cm
- Wilton Basic Turntable
- Silikomart Siliconen ice crema mould classic mini
- PME Lollipop Sticks 20cm pk/25
- PME Tall Side Scraper

Step 1: Prepare the base for the Pink Birthday Cake

Preheat the oven to 180°C (convection oven 160°C), grease the cake pan with the spray and raise the cake pan with a strip of parchment paper.

Prepare 250 gram FunCakes Mix for Sponge Cake Deluxe with 4 eggs and 25 ml water. You do this by mixing the mix together with the eggs and water in a bowl and beat on the highest setting for 7-8 minutes and then on a low setting for another 2-3 minutes. Then put the batter into the cake pan and bake the sponge cake for about 30-35 minutes. Immediately after baking, transfer the cake to a cooling grid to cool (remove the parchment paper).

Prepare 360 gram mix for Cake Brownie with 2 eggs, 40 gram butter and 75 ml water. You mix this

for 3 minutes on the lowest setting until you get a smooth batter and then you put the everything in a decorating bag. Place the ice cream cones in the rack, cut off the tip of the decorating bag and fill the ice cream cones with the batter (this is just enough for 12 ice creams).

Place the rack in the oven and bake the cakes for about 20 minutes in a preheated oven at 180°C (convection oven 160°C).

Step 2: Get started with the Deco Melts ice creams and lollipops for the Pink Birthday Cake

Melt some of the FunCakes Deco Melts in a microwave-safe bowl in the microwave. Melt the Deco Melts at 500W for 15-20 seconds, stir well, melt them again at 500W for 15-20 seconds, stir again and repeat this process until the Deco Melts are almost completely melted (small pieces still visible).

Mix the purple and pink melts with a little bit of the white melts to get a softer colour. Spread some Deco Melts in the ice cream mould with a brush, insert the lollipop stick and let it stiffen in the fridge for 10 minutes. Repeat this one more time and an extra time if you like.

Mash the custard cakes with a fork and push them into the ice cream mould filled with Deco Melts. Make sure it doesn't protrude above the edge! Put the remaining melted melts in a piping bag and cover the ice creams with a layer of Deco Melts and put in the fridge for 10-15 minutes. Then carefully remove them from the mould. Melt the hot pink chocolate drip in the microwave as stated on the bottle and drizzle it over the ice creams. Immediately sprinkle with the Glamor Medley and let this set in the fridge for another 5 minutes.

Step 3: Make the Isomalt Lollipops for the Pink Birthday Cake

Melt the isomalt in a heavy-bottomed pan, colour it pink with the gel and process as described on the package. **Attention: It's very hot!** Pour small amounts of isomalt on a sheet of parchment paper and place a lollipop stick in it, immediately sprinkle with the Glamor Medley. Leave them until completely cooled and hard.

Step 4: Fill and cover the Pink Birthday Cake

Prepare the 300 gram FunCakes Mix for Enchanted Cream® with 300 ml milk. You do this by mixing the everything on high speed for 3 minutes. Then remove some of the cream from the bowl and set it aside for later use. Colour the remaining cream light pink.

Cut the cake with the cake saw as many times as you like and fill alternately with jam of your choice and Enchanted Cream®. Place the cake on the turntable and cover the entire outside with a layer of cream and pull it taut using the side scraper. Then let it set in the fridge for a while.

Step 5: Decorate the Pink Birthday Cake

Let the dark pink chocodrip slide down the edge of the cake and put it back in the fridge for 5 minutes.

In the meantime, colour some (not all!) Enchanted Cream® further to darker pink. Put the dark pink cream in a piping bag with a 1M nozzle and pipe a shell edge along the bottom edge of the cake and



then 8 generous swirls on top of the cake.

Place a sheet of plastic film on the counter and place some white, light pink and dark pink Enchanted Cream® on it lengthwise and roll it up. Cut off a piece of the front and put it in a piping bag with 1M. pipe a swirl of the 3 colors cream on the brownie ice cream and sprinkle the glamor medley over it.

Now complete the Pink Birthday Cake by decorating it as you wish with the made ice creams, lollipops and golden chocolate balls.