



## Dip 'n Drip cake

This delicious Dip 'n Drip cake by FunCakes is delightful if you love cupcakes, cake and a lot of sweets. The cake itself is filled with lemon flavoured enchanted cream and covered in a baby blue coloured sugar paste. On top of the cake, it's decorated with an edge of enchanted cream, different coloured sprinkles and cupcakes. This cake is fun for all kinds of occasions such as birthdays, anniversaries or if you're just craving a party. You can serve the remaining cupcakes separately, or give them to a family member or friend, they'll surely be very happy with that.

## Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118  
€10.49



Wilton Basic Turntable

03-3120  
€11.65



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

03-3136  
€6.85



FunCakes Deco Melts -White- 250g

F25110  
€4.45



FunCakes Deco Melts -Light Blue- 250g

F25160  
€4.45



FunCakes Mix voor Enchanted Cream® 450 g

F10130  
€7.35



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100  
€4.95



FunCakes Sugar Paste Bright White 1 kg

F20500  
€9.49



FunCakes Sugar Pearls Medium Metallic Blue 80 g

F51655  
€5.35



FunCakes Sugar Strands Mix 80 g

F52075  
€2.55



FunCakes Mix for Cupcakes 500 g

F10105  
€4.55



FunCakes Decorating Bags 41 cm pk/10

F85110  
€3.79



FunCakes Food Colour Gel Baby Blue  
30 g

F44125  
€3.55



Wilton Decorating Tip #1M Open Star  
Carded

02-0-0151  
€2.35



Wilton Comfort Grip Spatula Curved  
22,5 cm

03-3133  
€5.95



FunCakes Baking Cups White pk/48

F84100  
€3.09



FunCakes Bake Release Spray 200ml

F54100  
€4.99

## **Ingredients for the Dip 'n Drip cake**

- 250 g FunCakes Mix for Sponge Cake Deluxe
- 500 g FunCakes Mix for Cupcakes
- 225 g FunCakes Mix for Enchanted Cream®
- 600 g FunCakes Sugar Paste White
- FunCakes Flavour Paste Lemon
- FunCakes Mix for Dip 'n Drip White
- FunCakes Sugar Strands Mix
- FunCakes Deco Melts White
- FunCakes Deco Melts Light Blue
- FunCakes Sugar Pearls Medium Metallic Blauw
- FunCakes Sugar Pearls Medium Shiny White
- FunCakes Food Colour Gel Baby Blue
- FunCakes Magic Roll-Out Powder
- 250 ml of water
- 250 g soft unsalted creambutter
- 9 eggs (approx. 450 g)

## **Other necessities for the Dip 'n Drip cake**

- FunCakes Baking Cups White
- FunCakes Bake Release Spray
- FunCakes Decorating Bags
- Wilton Decorator Preferred® Deep Round Pan Ø 20x7.5cm
- Wilton Recipe Right® Muffin Pan
- Wilton Cake Leveler 25cm
- Wilton Cooling Grid
- Wilton Basic Turntable
- Wilton Decorator Preferred Spatula Angled 22.5 cm
- Wilton Rolling Pin 50cm
- Wilton Decorating Tip #1M Open Star
- Wilton Parchment Paper
- Ice cream scoop

## **Step 1: Making the cake for the Dip 'n Drip cake**

Preheat the oven to 180°C (convectionoven 160°C) and process the ingredients on room temperature. Mix 250g of the FunCakes mix for Sponge Cake Deluxe with 4 eggs and 25ml of water. Mix the batter for 7-8 minutes at the highest speed with an electric mixer, afterwards mix it for 2-3 minutes at a low speed. Grease the baking pan with the bake release spray and raise the baking pan using some parchment paper. Scoop the batter into the baking pan and bake the cake for 30-35 minutes in a preheated oven. Let the cake cool off on a cooling grid.

## **Step 2: Making the cupcakes for the Dip 'n Drip cake**

Mix 500g of the FunCakes mix for Cupcakes with 5 eggs and 250g of unsalted creambutter. Mix the

entirety for about 4 minutes at a low speed with an electric mixer. Divide the white baking cups over the muffin pan and use the ice cream scoop to scoop the batter into the baking cups. Bake the cupcakes in a preheated oven for about 18-22 minutes until well-done and let them cool off on the counter top.

### **Step 3: Making the Enchanted Cream for the Dip 'n Drip cake**

Mix 225g Mix for Enchanted Cream with 150ml of milk and 150ml of water, mix it for about 3 minutes at the highest speed using an electric mixer. Add some flavour to the enchanted cream by using the FunCakes flavour paste lemon.

### **Step 4: Preparing to decorate the Dip 'n Drip cake**

Cut the biscuit two to three times with the cake leveler, fill and spread the Enchanted Cream around the cake. Let it stiffen up in the refrigerator for half an hour.

Put the blue and white deco melts into a separate microwave proof bowl. Melt the deco melts for 15-20 seconds at 500W in the microwave. Stir the deco melts well and melt them again for 15-20 seconds at 500W, stir the deco melts again. Keep repeating this process until the deco melts have almost melted completely, some small pieces may still be visible. You can easily stir these small pieces into the warm deco melts. Pour the blue and white deco melts on a bakin tray that is covered in parchment paper. Use a spatula to stir the colours to marble it. Immediately sprinkle some blue and white sugar pearls and sugar strands over the deco melts while they're still warm and a liquid. Let it stiffen up in the refrigerator and break it into rough pieces when you take it out of the fridge.

### **Step 5: Decorating the Dip 'n Drip cake**

Colour the sugar paste baby blue using the food colour gel by FunCakes, roll out the sugar paste on a surface covered in magic roll out powder until a thickness of about 3mm. Cover the cake in the sugar paste.

Heat some of the FunCakes Mix for Dip 'n Drip in a microwave for 5-10 seconds and dip the cupcakes into it. Immediately sprinkle some sugar strands on the cupcakes and let them dry.

Put some of the left over Dip 'n Drip in a decorating bag and cut off a corner. Let the drip slide down the edge of the cake. To see if the drip runs nicely, use an upside down glass, if the drip runs down too quickly then you'll need to cool the drip down for a while and if it hardly drips then you'll need to heat it up in the microwave for a couple of seconds.

Scoop some Enchanted Cream in a decorating bag with decorating tip #1M by Wilton and create a nice spiral on the edge of the cake. Sprinkle some sugar strands on top and stick some deco melts into the cake, put some cupcakes on top.

*This recipe was made possible by FunCakes.*