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King's Day Cake

Celebrate the King's birthday with this delicious King's Day Cake made by @from.cup.to.cake! The cake is decorated with red, white, blue, and orange Enchanted Cream®, making it perfect and festive for King's Day!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Nonpareils Red-White-Blue
80g

F51970
€2.23



FunCakes Sugar Crystals Orange 80g

F53005
€2.23

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Wilton Recipe Right Square Pan
20x20cm

03-0-0038
€6.39



Wilton Decorating Tip Open Star #6B

02-0-0168
€2.35



Wilton Decorating Tip Open Star #022

02-0-0295
€1.69

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Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix voor Enchanted Cream® 225 g
- FunCakes Nonpareils Red-White-Blue
- FunCakes Sugar Crystals Orange
- FunCakes Bake Release Spray
- RD ProGel® Concentrated Colour - Orange
- RD ProGel® Concentrated Colour - Red
- RD ProGel® Concentrated Colour - Sapphire
- 250 g butter
- 5 eggs
- 150 ml milk
- 150 ml water
- Optional: edible letters "Kingsday"

Supplies

- Wilton Recipe Right Square Pan 20x20cm
- Wilton Comfort Grip Spatula Curved 32,5 cm
- Wilton Decorating Tip #6B Open Star Carded
- Wilton Decorating Tip #022 Open Star Carded
- Plastic wrap

Step 1: Bake the cake

Preheat the oven to 160°C (convection oven 150°C). Prepare 500 grams of FunCakes Mix for Cupcakes as indicated on the package. Pour the batter into the greased baking pan and bake the



cake for 60-70 minutes until done. After baking, transfer it onto a cooling rack and let it cool thoroughly.

Step 2: Make the Enchanted Cream®

Prepare 225 grams of FunCakes Mix for Enchanted Cream® as indicated on the package. Divide the Enchanted Cream® into 4 separate bowls and colour the cream red, blue, and orange with RD Progel food coloring. Leave one bowl white.

Step 3: Frost the cake

Frost the top of the cake with the orange Enchanted Cream®; you can easily smooth it with a spatula. Leave some of the cream aside for decorating.

Step 4: Fill the piping bags

Take a piece of plastic wrap and make 3 strips side by side with the red, white, and blue Enchanted Cream®. Carefully roll up the plastic wrap and tightly seal the ends. Cut the tip of one end and place it in a piping bag with tip #6B. This way, you'll get a gradient of red, white, and blue colours in your Enchanted Cream®. Fill another piping bag with tip #022 with the orange Enchanted Cream®.

Step 5: Decorate the King's Day Cake

Pipe various swirls onto the cake and finish by decorating with red, white, and blue nonpareils and orange sugar crystals.



Step 6: Enjoy this delicious King's Day Cake!

This recipe is made possible by @from.cup.to.cake.