



Geometric Bundt Cake King's Day

Turn a standard bundt cake into something spectacular yourself! This bundt cake is baked in the geometric bundt mould and finished with orange-coloured Enchanted cream® , icing sugar and red-white-and-blue nonpareils.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€3.96



FunCakes Mix for Enchanted Cream®
450g
F10130
€5.88



FunCakes Food Colour Gel Orange 30g
F44145
€3.55



Dr. Oetker Bundt Cake Pan Floral
DRO2551
€20.00



Wilton Disposable Bags & Tips #1M
pk/6
2104-6882
€5.49



FunCakes Icing Sugar 900g
F10545
€5.49



FunCakes Nonpareils Red-White-Blue
80g
F51970
€2.65



FunCakes Bake Release Spray 200ml
F54100
€4.99



Patisse Cooling Grid Round 32cm
01320
€7.19

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 325 g
- FunCakes Icing Sugar
- FunCakes Mix voor Enchanted Cream® 75 g
- FunCakes Nonpareils Red-White-Blue
- FunCakes Food Colour Gel Orange
- FunCakes Bake Release Spray
- 5 eggs
- 162 g unsalted butter
- 100 ml milk

Supplies

- The Kaiser Geometric Bundt Cake Pan is unfortunately out of the range, a similar baking pan is Dr Oetker Bundt Cake Pan 'Floral'
- Wilton Disposable Bags & Tips #1M pk/6
- Patisse Taartrooster Rond 32 cm

Step 1: Bake the bundt cake

Preheat the oven to 160 degrees Celsius and spray the baking pan with FunCakes Bake Release Spray. Prepare 325 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Place this into the Kaiser Geometric Bundt Cake Pan and bake the sponge cake for approximately 35-40 minutes until done. Let it cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely.

Step 2: Make the Enchanted Cream®

Prepare 75 grams of FunCakes Mix for Enchanted Cream® with 100 ml of milk as indicated on the packaging and color it orange with the food color gel orange. Put it in a piping bag with Wilton Decorating Tip #1M Open Star. Generously dust the bundt cake with FunCakes confectioners' sugar and pipe beautiful dollops along the lower edge with the orange Enchanted Cream®.