



Burn-Away Cake Spring

Have you heard about the insane Burning Cake trend? You simply choose your favourite print and hide it under another print. Then you light the edible paper and poof, your secret message pops out for your guests! It's perfect for a gender reveal or to share big news!

Boodschappenlijstje



FunCakes Mix for Enchanted Cream®
450g
F10130
€7.35



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€4.95



FunCakes Food Colour Gel Leaf Green
30g
F44130
€3.65



FunCakes Food Colour Gel Pink 30g
F44110
€3.65



FunCakes Sugar Decorations Little
Flowers set/32
F50170
€3.99



FunCakes Sugar Decorations Blossom
Mix Pastel set/32
F50580
€3.99



FunCakes Sugar Decorations White
Daisies pk/16
F50590
€3.99



FunCakes Food Pen Black
F45500
€3.25



Wilton Icing Color Violet 28g
04-0-0034
€2.59



Cake Star Edible Wafer Paper White
pk/12
75149
€4.49



FunCakes Decorating Bags 30cm pk/10
F85100
€3.25



Wilton Extra Deep Round Cake Pan
Ø15x10cm
129001701
€12.85



Wilton Basic Turntable
03-3120
€11.85



Wilton Icing Smoother
03-3106
€11.65



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Leaf #366

02-0-0158
€2.35



Wilton Decorating Tip Open Star #021

02-0-0150
€1.65



Wilton Cake Leveler 25cm

02-0-0129
€4.15

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 150 g
- FunCakes Mix voor Enchanted Cream 225 g
- FunCakes Food Colour Gel Leaf Green
- FunCakes Food Colour Gel Pink
- FunCakes Sugar Decorations Little Flowers Set/32
- FunCakes Sugar Decorations Blossom Mix Pastel Set/32
- FunCakes Sugar Decorations White Daisies pk/16
- FunCakes Food Pen Black
- FunCakes Bake Release Spray
- Wilton Icing Color - Violet
- 4 eggs
- 25 ml +150 ml water
- 150 ml milk

Supplies

- Cake Star Edible Wafer Paper -White- pk/12
- FunCakes Decorating Bags 30 cm pk/10
- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm
- Wilton Basic Turntable
- Wilton Icing Smoother
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #021 Open Star Carded
- Wilton Decorating Tip #366 Leaf Carde
- Wilton Taartzaag / Cake Leveler -25cm-
- Edible print as desired

Step 1: Bake the Sponge Cake

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pan with baking spray. Prepare 150 grams of FunCakes Mix for Sponge Cake as indicated on the package. Spread the batter into the baking pan and bake the sponge cake for approximately 30-35 minutes until done. Invert onto a cooling rack immediately after baking and let it cool thoroughly.

Step 2: Make the Enchanted Cream®

Prepare 225 grams of FunCakes Enchanted Cream® Mix as indicated on the package. Divide the cream into three portions and colour each portion with a different food coloring.

Step 3: Slice and Fill the Cake

Slice the sponge cake into two layers using a cake leveler and fill it with a thin layer of cream. Allow it to cool in the refrigerator for half an hour. Then, smoothly cover it with the green Enchanted Cream®. Use a smoother to achieve a neat finish. Reserve some green cream for piping rose leaves onto the cake.

