



## Sangria Cake

Summer in a pitcher, that's sangria! This delicious drink inspired FunCakes to make this summery sangria cake. Covered with the colours of the sunset and full of summer fruit. Mmm... the ideal summer recipe if you ask us. Try out yourself!

## Boodschappenlijstje



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

03-3136  
€5.82



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100  
€4.21



FunCakes Mix for Buttercream 500 g

F10125  
€4.33



FunCakes Food Colour Gel Orange 30 g

F44145  
€3.02



Patisse Cake Leveler 31 cm

P01792  
€6.11



FunCakes Food Colour Gel Yellow 30 g

F44115  
€3.02



FunCakes Flavour Paste Mango 120g

F56265  
€5.01



FunCakes Matt Sugar Rods XL Pink 70 g

F52785  
€2.97



FunCakes Food Colour Gel Pink 30 g

F44110  
€3.02



Wilton Comfort Grip Spatula Tapered 22,5 cm

02-0-0183  
€0.98



FunCakes Flavour Paste Strawberry 120g

F56220  
€5.01



FunCakes Bake Release Spray 200ml

F54100  
€4.24



Wilton Decorator Preferred Deep Round Pan Ø 20 x 7,5cm

03-0-0034  
€9.39



FunCakes Sugar Sugar Dots Red 80 g

F52090  
€2.25

## **Ingredients for the Sangria Cake**

- 250 g FunCakes Mix for Sponge Cake Deluxe
- 400 g FunCakes Mix for Buttercream
- FunCakes Flavour Paste Strawberry
- FunCakes Flavour Paste Mango
- Food Colour Gel Pink
- Food Colour Gel Orange
- Food Colour Gel Yellow
- FunCakes Sprinkles Mimosa Pink
- FunCakes Metallic Sugar Rods XL Pink
- FunCakes Sugar Pearls Medium Red Gloss
- FunCakes Sugar Strands Metallic Gold
- FunCakes Soft Pearls Medium Gold
- FunCakes Sugar Dots Yellow
- FunCakes Choco Balls Yellow
- 425 ml water
- 500 g unsalted butter
- 4 eggs (approx. 200 g)
- 2 Peaches
- Other summer fruit of your choice. We used: strawberries, raspberries, blueberries, blackberries, passion fruit, cherries & orange

## **Other necessities for the Sangria Cake**

- FunCakes Decorating Bags
- FunCakes Bake Release Spray
- Wilton Decorator Preferred® Deep Baking Pan Round Ø 20x7.5cm
- Wilton Cooling Grid
- Wilton Comfort Grip Spatula Taps 22.5 cm
- Wilton Cake Leveler
- Wilton Basic Turn Table
- Wilton Tip #1M
- PME Plain Edge Side Scraper

## **Step 1: Get started with the basis of the Sangria Cake**

First preheat the oven to 175°C (convection oven 160°C) and then prepare 250 g FunCakes Baking Mix for Biscuit Deluxe. You do this by mixing the mix with the 4 eggs and 25ml of water. Beat on high for 7-8 minutes and then on low speed for another 2-3 minutes. Grease the baking pan with the FunCakes Bake Release Spray and divide the batter over the pan. Bake the sponge cake for 30-35 minutes and then let it cool down completely on a cooling grid.

## **Step 2: Prepare the filling and topping of the Sangria Cake**

Prepare 400 g FunCakes Mix for Buttercream by mixing it with 400 ml water. Beat with a whisk and let the mixture set for at least one hour at room temperature. Then put the 500 g butter in another

bowl and beat it on medium speed for 5 minutes until it is creamy, then you can add the mixture to the butter in parts. You always mix everything completely before adding the next part. Once the buttercream is ready, divide it over 5 different bowls.

For the filling, add to taste the strawberry flavour paste and a bit of pink food colour gel to one portion of buttercream and the mango flavour paste and yellow food colour gel to another portion of buttercream.

### **Step 3: Fill the Sangria Cake**

Cut the cake twice with the cake leveler and cut the peaches in pieces. Fill the first layer of the cake with the mango filling and peach pieces and the second layer with the strawberry filling and peach pieces. Cover the outside of the cake with plain buttercream and let it set in the fridge for half an hour.

### **Step 4: Cover the Sangria Cake with the coloured buttercream**

Once the cake has been in the fridge for half an hour, you can start greasing it. To do this, first mix the fourth portion of buttercream with the pink food colour and the last one with the orange food colour. Place the cake on a turning table and apply the pink and orange buttercream randomly over the cake using a spatula. With the side scraper, now pull the cream tightly around the cake to allow the colours to nicely flow into each other, creating an ombre effect. Let it set in the fridge for half an hour again.

### **Step 5: Decorate the Sangria Cake**

Finally you will finish the cake by decorating it! You will mix all sprinkles together and cut all the fruit. Carefully apply the sprinkles by hand to the edge of the cake and decorate the top with summer fruit. And as a finishing touch, place a few yellow choco balls in between the fruit. Enjoy!

*This recipe is made possible by FunCakes.*