



Purple Rain Turban

A turban is always a little party on it's own! Try this happy turban with purple and pink drip. Everything you need for this turban you can find at DeLeukstetaartenshop, so you can make more various turbans!

Boodschappenlijstje



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45



FunCakes Flavour Paste Blueberry 120 g

F56295
€5.89



FunCakes Mix for Dip 'n Drip White 150 g

F54810
€3.15



FunCakes Food Colour Gel Purple 30 g

F44120
€3.55



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Food Colour Gel Light Beige 30 g

F44185
€3.55



FunCakes Sugar Strands Pastel 80 g

F52195
€2.55



Wilton Cake Release Spray

04-0-0513
€5.75



Wilton Recipe Right® Fluted Tube Pan -24cm-

03-0-0043
€12.25



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

03-3136
€6.85

Ingredients

- 200 g FunCakes Mix for Cupcakes
- 1 tbsp FunCakes Blueberry Flavour Paste
- 150 g FunCakes Dip 'n Drip White
- FunCakes Food Colour Gel Purple
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Light Beige
- FunCakes Sugar Strands Pastel
- 100 g butter
- 2 eggs (approx 100 g)

Tools

- Wilton Cake Release Spray
- Wilton Recipe Right Fluted Tube Pan 24 cm
- Wilton Recipe Right Non Stick Cooling Grid 40 x 25 cm
- Mixing bowl
- Mixer

Step 1: Preparation

Make sure all ingredients are at room temperature. Preheat the oven to 160°C/320 °F (fan oven 140°C/285°F). Grease the Wilton Recipe Right Fluted Tube Pan with Wilton Cake Release Spray.

Step 2: Make the batter

Add the FunCakes Mix for Cupcakes, butter, eggs and blueberry flavour paste to a mixing bowl. Mix everything on low speed for about 4 minutes until you have a smooth batter. Pour the batter into the greased pan and smooth out the top.

Step 3: Baking

Bake the cake in the middle of the oven for about 70 minutes. Check with a skewer if the cake is done. If it comes out clean, the cake is ready. Let the cake cool in the pan for 10 minutes, then carefully turn it out onto the Wilton Cooling Grid and let it cool completely.

Step 4: Prepare the Dip 'n Drip

Warm the Dip 'n Drip White according to the instructions on the packaging. Divide it into three small bowls and colour one portion purple, one pink and one light beige using the FunCakes Food Colour Gels. Stir each colour well until evenly blended.

Step 5: Decorating

Drizzle the coloured Dip 'n Drip over the top of the cooled cake in thin lines. Let the colours overlap playfully. Finish by sprinkling the cake with FunCakes Sugar Strands Pastel for a cheerful and festive look.