

# de leukste taarten shop



## Strawberry drip cake

Looking for a cake that looks just as good as it tastes? This strawberry drip cake is guaranteed to become your new favorite! With the FunCakes Mix for Enchanted Cream® Strawberry, you can whip up a light yet stable cream in no time, with a soft strawberry flavor and a beautiful pastel pink color. Perfect for filling your cake, creating a smooth finish, and of course topping it off with a drip. The natural strawberry flavor adds a fresh, fruity twist to every bake.

## Boodschappenlijstje

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FunCakes Mix for Sponge Cake Deluxe  
500g

F10100  
€4.55



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.22

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FunCakes Cake Drip Pink 180g

F55095  
€7.79



FunCakes Mix for Enchanted Cream®  
Strawberry 450g

F11240  
€7.12



Wilton Decorator Preferred Deep  
Round Cake Pan Ø15x7,5cm

03-0-0035  
€4.41



Wilton Recipe Right Non-Stick Cooling  
Grid 40x25cm

03-3136  
€5.67



Wilton Basic Turntable

03-3120  
€9.80



Wilton Comfort Grip Spatula Angled  
22,5cm

03-3133  
€5.00



Wilton Cake Leveler 25cm

03-3105  
€9.63



## **Ingrediënten**

- 380 g FunCakes Mix for Sponge Cake Deluxe
- 150 g FunCakes Mix for Enchanted Cream® Strawberry
- FunCakes Cake Drip Pink
- 200 ml milk
- 80 ml water
- 5 eggs (approx. 250 g)

## **Benodigdheden**

- FunCakes Bake Release Spray
- FunCakes Decorating Bags
- Wilton Decorator Preferred® Deep Round Baking Pak Ø 15x7,5cm
- Wilton Cooling Grid
- Wilton Basic Turn Table
- Wilton Tip #1M Open Star
- Wilton Decorator preferred Spatula Angled 22,5 cm
- Wilton Cake leveler 25cm

## **Step 1: Prepare the sponge cake**

Preheat the oven to 180°C (fan oven 160°C).

Prepare 190 g of FunCakes Mix for Sponge Cake Deluxe according to the instructions on the package. Fill the greased Wilton baking pan and bake the cake in the preheated oven for approximately 25-30 minutes until done. Let the cake cool on the Wilton cooling rack. Bake a second



sponge cake in the same way.

## **Step 2: Prepare the Enchanted Cream®**

Prepare 150 g of FunCakes Mix for Enchanted Cream® Strawberry according to the instructions on the package. Cut both sponge cakes in half once using the Wilton cake leveler and stack the layers with a layer of Enchanted Cream®. Also cover the outside of the cake with the cream. Place the remaining Enchanted Cream® in a FunCakes piping bag fitted with Wilton tip #1M. Refrigerate the cake for 30 minutes.

Decorate the cake with different swirls and finish with strawberries.

This recipe is made possible in part by FunCakes.