



## 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 voor Enchanted Cream®  
450 g  
F10130  
€7.35



FunCakes Mix for Sponge Cake Deluxe  
500 g  
F10100  
€4.95



FunCakes Food Colour Gel Leaf Green  
30 g  
F44130  
€3.55



FunCakes Food Colour Gel Pink 30 g  
F44110  
€3.55



FunCakes Sugar Decorations Little  
Flowers Set/32  
F50170  
€3.59



FunCakes Sugar Decorations Blossom  
Mix Pastel Set/32  
F50580  
€3.95



FunCakes Sugar Decorations White  
Daisies pk/16  
F50590  
€3.95



FunCakes Food Pen Black  
F45500  
€3.05



FunCakes Bake Release Spray 200ml  
F54100  
€4.99



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



Cake Star Edible Wafer Paper -White-  
pk/12  
75149  
€3.65



FunCakes Decorating Bags 30 cm  
pk/10  
F85100  
€3.15



Wilton Extra Deep Round Cake Pan Ø  
15 x 10 cm  
129001701  
€10.99



Wilton Basic Turntable  
03-3120  
€11.65



Wilton Icing Smoother

03-3106  
€11.45



Wilton Decorating Tip #21 Open Star Carded

02-0-0150  
€1.65



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129  
€4.15



Wilton Decorating Tip #1M Open Star Carded

02-0-0151  
€2.35



Wilton Decorating Tip #366 Leaf Carded

02-0-0158  
€2.35

## 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.

#### Step 4: Decorate the Cake

Fill one piping bag fitted with tip #1M with the pink cream and another bag with tip #021 with the purple cream. Cut the edible print to size and place it on the cake. Pipe a border around the print. Cut a sheet of edible paper to size and write your desired message on it. Place the paper on the border and pipe a decorative edge on the edible paper. Proceed to further decorate the cake. Place the green cream in a piping bag with nozzle #366 and finish the cake with leaves.

#### Step 5: Burn the edible paper by igniting it in the center!

