



King's Day turban with orange drip

Want to make something fun and delicious for King's Day? This Kings Day turban with orange drip and red-white-and-blue musket seed is a perfect snack and super fun and easy to make on April 27.

Boodschappenlijstje



Patisse Cooling Grid Non-Stick
40x25cm

P10578
€7.39



Dr. Oetker Back-Freude Classic Mini
Bundt Cake Pan 10x5cm

DRO2588
€13.99



FunCakes Nonpareils Red-White-Blue
80g

F51970
€2.12



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Choco Drip Orange 180g

F54295
€7.35



FunCakes Mix for Cupcakes 500g

F10105
€3.64

Ingredients

- FunCakes Baking Mix for Cupcakes 500g
- FunCakes Musket seed Red-white-blue 80g
- FunCakes Choco Drip Orange 180g
- FunCakes Bake Release Spray 200ml
- 125g butter
- 2,5 egg (125g)

Supplies

- Patisse Cake rack Anti-stick 40x25cm
- Dr. Oetker Tulip tin Mini Back-freude 10x5cm

Step 1: Bake the turban

Preheat the oven to 160°C (hot air oven). Process the ingredients at room temperature. Mix 250 grams of FunCakes mix for Cupcakes, the butter and eggs for 4 minutes on low speed until a smooth batter forms. Grease the turban pan and bake the cake for about 60 minutes until done. Check with a skewer if the cake is done, if it comes out clean the cake is done. Allow the cake to cool in the cake tin for a while and then dump it onto a wire rack. Allow to cool well.

Step 2: Decorate the turban with icing and sprinkles

Remove the cap from the choco drip. Melt for 15-20 sec in the microwave at max 800W, attach the cap and shake well. Repeat until the drip is completely melted. Clean the cap with warm water after use. Immediately decorate the turban with the Musket Seed Red-White-Blue.

Step 3: Enjoy your King's Day turban!