

# de leukste taarten shop



## Happy mini drip cakes

Don't worry, be happy! So make some Happy mini drip cakes for your birthday or for Easter.

## Boodschappenlijstje

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FunCakes Mix for Sponge Cake Deluxe  
500g

F10100  
€4.95



FunCakes Mix for Buttercream 500g

F10125  
€5.09



FunCakes Dip 'n Drip White 375g

F54715  
€5.65



FunCakes Food Colour Gel Bright  
Green 30g

F44155  
€3.65

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FunCakes Food Colour Gel Pink 30g

F44110  
€3.65



FunCakes Food Colour Gel Baby Blue 30g

F44125  
€3.65



PME Extra Deep Round Cake Pan  
Ø10x10cm

RND044  
€7.95



PME Palette Knife Angled Blade 23cm

PK1013  
€5.35



Wilton Basic Turntable

03-3120  
€11.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85

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Other necessities:

- 250 gram of soft unsalted butter
- 4 eggs
- 225 ml of water
- Lemon curd
- To decorate: macarons, meringues, easter eggs.

Preheat the oven to 180°C (convection oven 160°C). Prepare 200 gram of FunCakes mix for Buttercream and 250 gram of FunCakes mix for Sponge Cake as indicated on the packages or in the basic recipes for [buttercream](#) and [sponge cake](#). Grease the baking pans with Cake Release and divide the sponge cake batter into the three pans. Bake the sponge cakes for 30-35 minutes. Release afterwards and let them cool down on a cooling grid.

Add the FunCakes flavouring paste lemon to the buttercream. Cut all sponge cakes in half, fill them with a thin layer of lemon buttercream and lemon curd and built back up. Divide the rest of the buttercream into three bowls and colour them in the desired colours. Cover the sponge cakes with a nice layer of coloured buttercream using a turntable and a side scraper and place them in the fridge for the buttercream to stiffen.

Divide the white FunCakes Dip 'n Drip into two portions and colour one light blue and the other light green, fill a third bowl with the pink FunCakes Dip 'n Drip. Heat shortly in the micro wave and then fill three decorating bags with the drips. Cut off a small tip of the decorating bags and let them drip along the edge of the cakes. Fill the top of the cake with Dip 'n Drip as well and make even with a spatula. Decorate with macarons, meringues and Easter eggs.

Made possible by: 

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