



Gluten Free Red Velvet Cake with Whipped Cream and Red Fruit

The Red Velvet Cake is a great favourite of many and, of course, a delicious classic! Fortunately, you can now enjoy it without gluten with this recipe from FunCakes. Top it off with some fresh red fruit and everyone can enjoy a delicious piece of red velvet cake!

Boodschappenlijstje



FunCakes Mix for Red Velvet Cake,
Gluten Free 400 g

F11135
€5.49



FunCakes Icing Sugar, Gluten Free 500
g

F11130
€3.75



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Decorating Bags 46 cm
pk/10

F85120
€4.09



Wilton Decorator Preferred Deep
Round Pan Ø 20 x 7,5cm

03-0-0034
€11.05



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

03-3136
€6.85



Wilton Decorating Tip Round #2A

02-0-0163
€2.35



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€4.15

Ingredients

- FunCakes Mix for Red Velvet Cake Gluten Free 400 g
- 1 ½ tbsp FunCakes Icing Sugar Gluten Free
- FunCakes Bake Release Spray
- 250 ml whipped cream
- 4 eggs (approx. 200 g)
- 140 g unsalted butter
- Strawberries and raspberries
- Optional edible flowers

Supplies

- FunCakes Decorating Bags 46cm
- Wilton Nozzle #2A Round
- Wilton Decorator Preferred® Deep Round Pan Ø 20x7,5cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Cake Leveler 25cm

Step 1: Bake the gluten free red velvet cake

Preheat the oven to 170°C (convection oven 160°C) and grease the baking pan with baking spray. Prepare the 400 g FunCakes Mix for Red Velvet Cake Gluten Free as indicated on the package and place it in the baking pan. Bake the red velvet in approx. 50 minutes. After baking, place the cake on a cooling grid and let it cool.

Step 2: Make the whipped cream

Whip the cream with 1½ tbsp FunCakes Icing Sugar Gluten Free until stiff and place in a decorating bag with nozzle #2A.

Step 3: Fill in and decorate the gluten free red velvet cake

Cut the red velvet in half and fill with the whipped cream. Spread the remaining whipped cream on top of the cake and place the strawberries and raspberries on top. Optional: decorate with some edible flowers.

This recipe is made possible by FunCakes.