



Red Velvet Cake

You can make this beautiful looking Red Velvet cake yourself at home. Follow the steps in the recipe and surprise yourself and your loved ones with a real treat! The basis of this cake consists of the FunCakes Baking Mix for Red Velvet and the mix for buttercream.

Boodschappenlijstje



PME Cake Leveler Small -25 cm-

CL12
€5.45



PME Deep Round Cake Pan Ø 20 x 7,5cm

RND083
€13.05



Patisse Cooling Grid Ø32cm

P01321
€7.19



FunCakes Mix for Red Velvet Cake 1 kg

F10565
€8.99



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Hearts Bordeaux 80 g

F52210
€3.89



FunCakes Flavour Paste White Choco 100 g

F56110
€6.05



FunCakes Pearl Choco Balls Ruby Set/8

F50505
€3.35



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Decorating Bags 46 cm pk/10

F85120
€4.09

Necessities Red Velvet Cake:

- [PME Deep Round Baking Pan Ø 20 x 7,5cm](#)
- [FunCakes Bake Release Spray 200ml](#)
- [400 gram FunCakes Baking Mix for Red Velvet Cake](#)
- [200 gram FunCakes Mix for Botercream](#)
- [FunCakes Chocolate balls Mother of Pearl Gold](#)
- [FunCakes Chocolate balls Mother of Pearl Ruby](#)
- [FunCakes Sugar Hearts Bordeaux](#)
- [FunCakes Soft Pearl Gold](#)
- [FunCakes Musketseed Gold](#)
- [FunCakes Flavor Paste Choco](#)
- [FunCakes Disposable Decorating Bags 46 cm](#)
- [Wilton Decorating Tip #1M Open Star](#)
- [PME Cake Saw](#)
- [Patisse Cake Grid](#)
- 250 grams of soft unsalted butter
- 2 eggs
- 80 ml (70 grams) of vegetable oil
- 360 ml of water
- 200 grams of monchou

Step 1 Preparation Red Velvet Cake

Preheat the oven to 175 degrees (convection oven 160 degrees) and grease the baking pan with baking spray.

Step 2 Baking the Red Velvet Cake

Prepare the FunCakes Mix for Buttercream with 200 ml water. Then start mixing the FunCakes Baking Mix for Red Velvet Cake together with the eggs, the vegetable oil and 160 ml water. Mix everything in 6-8 minutes to a light batter, pour the red velvet mix into the baking tin and bake for about 35-40 minutes. Let cool completely on a cooling grid. Finish the buttercream as indicated on the package and season with the white chocolate paste. Finally, mix in the monchou.

Step 3 Decorating the Red Velvet Cake

Cut the cake with the cake saw 2 or 3 times. Spoon the cream into a decorating bag with # 1M and fill each layer with small tufts and stack on top of each other. Spray small tufts along the top edge and gently press the golden and red chocolate balls in here. On the inside you sprinkle a mix of the hearts, golden pearls and golden musket. Ready? Put in the fridge until ready to use and enjoy!