



Eton Mess Naked Cake

An Eton Mess is a delicious dessert made from a mix of meringue, fruit and whipped cream. With this recipe, you will make a delicious combination of Eton Mess and cake, which together forms an Eton Mess Naked Cake! The layers of cake are made from FunCakes Baking Mix for Cupcakes. This combination is irresistible and delicious as a dessert!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Whipped Cream Stabilizer -
sweetened 150 g

F54685
€4.09



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



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

03-3136
€6.85

Ingredients

- 500 gr FunCakes Mix for Cupcakes
- 10 gr FunCakes Egg White Powder High Whip
- FunCakes Whipped Cream Stabilizer - sweetened
- FunCakes Bake Release Spray
- 5 eggs
- 250 gram soft unsalted butter
- 60 ml water
- 140 gram fine crystal sugar
- 400 ml whipped cream
- 2 bags whipped cream stiffener
- Strawberries (in small pieces + a few for decoration), blueberries, raspberries and blackberries

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Cake Pan Easy Layers -15cm- Set/5
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Patisse Parchment Paper Sheets 38x30cm pk/20

Step 1: Make the meringue

Preheat the oven to 120°C (convection oven 100 °C). Add 10 gram of FunCakes egg white powder and 60 ml of water to a bowl and stir firmly. Let it rest for 10 minutes. Make sure the bowl and whisk are completely clean, dry and grease-free before you start beating your egg white. Beat the egg white on the highest speed to a white foam. Add while it's still on the highest speed the fine crystal sugar in parts and let it beat until you get a stiff foam that forms peaks.

Fill a decorating bag with #1M with the foam and pipe little swirls on a with baking paper covered baking plate. Let the swirls dry in the oven for 1,5 hours on 120°C (convection oven 100 °C).

Step 2: Make the cake

Then preheat the oven to 180°C (convection oven 160 °C). Prepare 500 gram of FunCakes Mix for Cupcakes as indicated on the package or in [this basic recipe](#). Grease the baking pans with FunCakes Bake Release Spray and divide the batter into the 5 pans. Bake the cakes for 20-25 minutes and release them on a cooling grid to cool down completely.

Step 3: Make the whipped cream

Beat the whipped cream with icing sugar and 2 bags of whipped cream stiffener. Crumble the meringue a bit and add this together with the fine cut strawberries to the whipped cream. Stir carefully. This is the eton mess.

Step 4: Start decorating

Stack the cakes on top of each other with a layer of eton mess in between. Finish with a layer of eton mess as well and decorate the top of the cake with fruit and some meringue swirls.

Step 5: Enjoy this delicious Eton Mess Naked Cake!

This recipe is made possible by FunCakes