



## Bento Box with a Mini Cake and Cupcakes

Bento Box Cakes are a huge trend lately, decorate to your liking and give it as a gift or of course enjoy it yourself! This Bento Box with a Mini Cake and Cupcakes fits this trend perfectly. The cake is covered with the FunCakes Sugar Paste and then decorated with enchanted cream. Sounds delicious right? Try it yourself!

## Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe  
500g  
F10100  
€4.95



FunCakes Mix for Cupcakes 500g  
F10105  
€4.55



FunCakes Mix for Enchanted Cream®  
450g  
F10130  
€7.35



FunCakes Sugar Paste Bright White  
1kg  
F20500  
€9.49



FunCakes Food Colour Gel Bright  
Green 30g  
F44155  
€3.65



FunCakes Food Colour Gel Teal Blue  
30g  
F44225  
€3.65



FunCakes Food Colour Gel Holly Green  
30g  
F44175  
€3.65



FunCakes Nonpareils Bronze 80g  
F51595  
€2.99



Wilton Standard Adaptor/Coupler  
03-3139  
€1.35



Wilton Recipe Right Muffin Pan  
03-3118  
€10.69



Wilton Recipe Right Non-Stick Cooling  
Grid 40x25cm  
03-3136  
€6.85



FunCakes Decorating Bags 30cm pk/10  
F85100  
€3.25



FunCakes Cupcake Box White 6 pk/3  
F80320  
€5.75



FunCakes Baking Cups White pk/48  
F84100  
€3.09



Wilton Decorating Tip Open Star #1M

02-0-0151  
€2.35



Wilton Comfort Grip Spatula Curved  
22,5cm

03-3133  
€6.05



Wilton Decorating Tip Open Star #021

02-0-0150  
€1.65



Wilton Decorating Tip Petal #104

02-0-0136  
€1.65



Wilton Decorating Tip Open Star #032

02-0-0155  
€1.69



Wilton Cake Leveler 25cm

02-0-0129  
€4.15

## Ingredients

- FunCakes Mix for Sponge Cake Deluxe 150 gr
- FunCakes Mix for Cupcakes 250 gr
- FunCakes Mix for Enchanted Cream® 175 gr
- FunCakes Sugar Paste Bright White 350 gr
- FunCakes Flavour Paste Mascarpone Cream
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Teal Blue
- FunCakes Food Colour Gel Holly Green
- FunCakes Bake Release Spray
- FunCakes Nonpareils Bronze
- ScrapCooking 24 Carats Gold Leaf Sheets pk/4
- 175 ml milk
- 3 + 2 ½ eggs
- 125 g soft unsalted butter
- 15 ml water

## Supplies

- FunCakes Decorating Bags 30 cm pk/10
- FunCakes Cupcake Box 6 - White pk/3
- FunCakes Baking Cups White pk/48
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Standard Adaptor/Coupler
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #104 Petal Carded
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Decorating Tip #032 Open Star Carded
- Wilton Decorating Tip #021 Open Star Carded
- Wilton Taartzaag / Cake Leveler -25cm-
- PME Deep Square Pan 12,50 x 12,5 x 7,5 cm

## Step 1: Bake the cupcakes

Preheat the oven to 180°C (hot air oven 160°C) and divide the cupcake baking cups between the Wilton Muffin Baking Tray. Prepare 250 grams of the FunCakes Mix for Cupcakes with 125 grams of butter and 125 grams (2.5 egg) as indicated on the package. Then divide the batter among the cupcake baking cups. Bake the cupcakes for about 18-22 minutes until light brown and done. Then let cool well on the countertop.

## Step 2: Bake the sponge cake

Grease the PME square baking pan with the FunCakes Bake and Release spray. Then make 150 grams of the FunCakes Mix for Sponge Cake with 3 eggs and 15 ml water as directed on the package. Place the batter into the baking pan. Bake the sponge cake for about 30-35 minutes until done and immediately after baking, dump onto a cooling rack. Then let cool thoroughly.

### **Step 3: Make the enchanted cream**

Make 175 grams of the FunCakes Mix for Enchanted Cream with 175 ml of milk as indicated on the package. Then flavour it with the FunCakes Flavor paste Marscarpone.

### **Step 4: Fill and line the cake**

Cut the sponge cake twice with the cake cutter and fill the cake with the marscapone enchanted cream. Then spread the cake thinly with a layer of enchanted cream. Divide the remaining enchanted cream among three bowls and color them to your liking with the FunCakes Edible Dyes. Stir in the coloring well. Haven't reached the desired color yet? Then add more food coloring.

### **Step 5: Line the cake with fondant**

Knead the white fondant well and roll out on a sugar baking powder dusted work surface. Roll out the fondant and line the cake with it.

### **Step 6: Fill the bento box**

To finish the bento box, cut the insert to size for the cake. Leave 2 holes for the cupcakes. Place the cake and cupcakes in the bento box.

### **Step 7: Decorate the cupcakes and cake**

Put the enchanted cream in three different piping bags with the adaptors and nozzle. Do not use an adaptor for the nozzle #1M. Decorate the cake and cupcakes with the different colors of enchanted cream. Then sprinkle with the FunCakes Nonpareils Bronze and decorate with the gold sheets.

*Tip: Do you have too many cupcakes? Then freeze them! Put them in a cake box in the freezer, this way they will keep for up to 3 months. Let them thaw on the counter if you want to use them again!*

### **Step 8: Enjoy this delicious Bento Box with a Mini Cake and Cupcakes or give as a gift!**

*This recipe is made possible by FunCakes.*