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Victoria Sponge Fluted Tube Cake with Icing Sugar

A fluted tube during Christmas is a real tradition and therefore not to be missed during Christmas! With this recipe, you will make a delicious Victoria Sponge Fluted Tube Cake with Icing Sugar. How delicious does that sound? Enjoy a slice with your tea or coffee or share deliciously!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Icing Sugar Gluten Free
500g

F11130
€3.75



Patisse Fluted Tube Pan Cast
Aluminum 2 Ø24cm

P04501
€38.65



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Ingredients

- FunCakes Icing Sugar, Gluten Free 250 g
- FunCakes Baking Mix for Biscuit Deluxe 250g
- 125 g butter
- 25 ml water
- 4,5 eggs (approx. 225 g)
- Powdered sugar

Supplies

- Patisse Fluted Tube Pan Cast Aluminum 2 Ø24cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Sieve

Step 1: Make the FunCakes Mix for Victoria Sponge Cake

Preheat the oven to 175°C (hot air oven 160°C). Process the ingredients at room temperature. Make the 250 g FunCakes Mix for Biscuit Deluxe with 4 eggs, 25 ml water and 125 g melted butter as indicated on the package. Mix the batter for 7-8 minutes on the highest setting, then beat on low speed for another 2-3 minutes.

Step 2: Bake the Victoria Sponge Fluted Tube Cake

Grease the Patisse Turban pan with the FunCakes Bake and Release Spray, then spatula the batter into it. Bake the cake in the oven for about 35 minutes. After baking, dump onto a cake rack to cool.



Step 3: Decorate the fluted tube with sugar baking powder

Add the FunCakes Sugar Baker's Powder Gluten Free to taste using a sieve.

Step 4: Deliciously enjoy the Victoria Sponge Fluted Tube Cake with Icing Sugar!

This recipe is made possible by FunCakes