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Christmas Fluted Tube Cake

Make the most delicious fluted tube cake as a dessert for a festive table with FunCakes' recipe! This fluted tube cake is filled with raisins and has a rich spiced cookie flavour, the perfect combination for the holiday season.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Food Colour Gel Bright Green 30g

F44155
€2.92



FunCakes Sugar Decorations Christmas set/12

F50250
€4.49

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FunCakes Pearl Choco Balls Bronze Gold set/8

F50545
€3.99



FunCakes Sugar Paste Decorations Ice Crystal Bronze Gold set/6

F50555
€4.49



Wilton Cake Leveler 25cm

03-3105
€11.65



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Patisse Fluted Tube Pan Cast Aluminum 3 Ø24cm

P04502
€38.65

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Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Buttercream 200 g
- FunCakes Flavour Spiced Cookie (oil-based)
- FunCakes Food Colour Gel Holly Green
- FunCakes Sugar Decoration Bronze Ice Crystal
- FunCakes Choco Balls Bronze
- FunCakes Sugar Decorations Christmas
- FunCakes Bake Release Spray
- 500 g unsalted butter
- 200 ml water
- 5 eggs (approx. 250g)
- Handful of raisins

Supplies

- FunCakes Decorating Bags
- 2x Wilton Decorating Tip #1M
- Wilton Cake Leveler 25 cm
- Patisse Fluted Tube Pan Cast Aluminum 1 ø24cm

Step 1: Bake the Fluted TubeCake

Preheat the oven to 180°C (160°C for fan ovens) and grease the fluted tube pan with FunCakes Bake Release Spray. Prepare 500 grams of FunCakes Mix for Cupcakes as indicated on the packaging. Stir in a handful of raisins and FunCakes Spiced Cookie Flavour into the batter, then



transfer the mixture to the fluted tube pan. Bake the cake for about 50-60 minutes until done, and let it cool in the pan.

Step 2: Make the Buttercream

Prepare 200 grams of FunCakes Mix for Buttercream as indicated on the packaging.

Step 3: Assemble the Fluted Tube Cake

Cut the fluted tube cake in half using a cake leveler. Fill a piping bag fitted with a #1M piping tip with the buttercream. Pipe small dollops of buttercream onto the bottom layer of the cake and carefully place the top layer on.

Step 4: Colour the Buttercream

Colour the remaining buttercream green using food colour gel and place it into a piping bag fitted with a #1M piping tip.

Step 5: Decorate the Fluted Tube Cake

Pipe a beautiful thick braid of buttercream on top of the fluted tube by piping stripes from left to right and vice versa, slightly overlapping them. Decorate with snowflakes, chocolate balls, and sugar decorations.

Step 6: Enjoy this festive dessert on your Christmas table!

This recipe was made possible by FunCakes.