



Pink Ombre Birthday Cake

In honour of our 20th anniversary, @nadine_bakt made this super cute pink cake. The cake has a pretty pink ombre effect, going from light pink to dark pink. Finally, the cake is decorated with cheerful medleys. Perfect for a birthday party!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe 500g
F10100
€4.95



FunCakes Mix for Buttercream 500g
F10125
€5.09



FunCakes Sprinkle Medley Pretty Sweet 65g
F51440
€3.29



FunCakes Decorating Bags 41cm pk/10
F85110
€3.89



Wilton Decorating Tip Open Star #199
02-0-0146
€2.35



Wilton Extra Deep Round Cake Pan Ø15x10cm
129001701
€12.85



PartyDeco Candles Curl Mix pk/8
SCS-10-000
€2.75

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 250g
- FunCakes Mix for Buttercream 125g
- FunCakes Bake Release Spray
- RD ProGel® Concentrated Colour - Pink
- FunCakes Sprinkle Medley Pretty Sweet 65g
- 4 eggs (200g)
- Unsalted (creamed) butter) 150g
- 125 + 25 ml water

Supplies

- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm
- Wilton Decorating Tip #199 Open Star Carded
- FunCakes Decorating Bags 41 cm
- PartyDeco Birthday Candles Curl Mix 16 cm pk/8
- Decora Plastic Scrapers pk/2

Step 1: Bake the Sponge Cake

Preheat the oven to 175°C (fan oven 160°C). Use ingredients at room temperature. Prepare 250 grams of FunCakes Mix for Spongecake Deluxe indicated on the package. Spray the baking pans with Bake Release Spray and divide the batter between the two pans. Then bake the biscuits for about 30-35 minutes until done.

Step 2: Make the buttercream

Meanwhile, prepare 125 grams of FunCakes Mix for Buttercream as indicated on the package.

Step 3: Cut the cake

Cut the sponge cake into two layers and fill them with buttercream. Apply a thin layer over the biscuit, also known as a crumb coat. Place the cake in the refrigerator for an hour to firm up.

Step 4: Colour the buttercream

Divide the remaining buttercream into three bowls. Colour one light pink, one dark pink, and leave the third white.

Step 5: Frost the cake

Use a spatula to spread the dark pink buttercream on the bottom of the cake, the light pink in the middle, and the white on the top. Then use a scraper to smooth the buttercream until the colours blend together.

Step 6: Decorate the cake

Cut a large piece of plastic wrap and spread the colours in strips next to each other on the wrap. Roll the wrap tightly and twist the ends. Cut off the bottom and place it in a piping bag with tip



#199. Decorate the top with a long swirl. Finally, decorate with the Sprinkle Medley and candles.

Step 7: Enjoy this cake pink birthday cake!

This recipe is made possible by @nadine_bakt.