

de leukste taarten shop



Recipe Confetti Fluted Tube Cake

This cheerful fluted tube cake is easy to make with the baking materials from Deleukstetaartenshop. The cake is decorated with a drip of deco melts and colourful confetti sprinkles..

Boodschappenlijstje



Patisse Fluted Tube Pan Cast
Aluminum 2 Ø24cm

P04501
€38.65



Other materials:

- 250 gram butter
- 5 eggs
- Knob of butter
- Flower

Step 1: Baking Cake

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 gram FunCakes mix for Cupcakes as described on the packaging. Optionally add a FunCakes flavouring paste of choice to the batter. Grease the baking pan with butter and dust with flour. Put the batter in the baking pan and bake for about 60-70 minutes until ready. Let the cake cool down a bit and release it on a grid. Let the cake cool down.

Step 2: Decorating Fluted Tube cake

Melt orange deco melts as described on the packaging. Put it in a decorating bag and cut the tip off. Let it drip on top of the cake. Decorate with the confetti sprinkles.