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Pink Geometric Hearts

You see them everywhere, geometric hearts in the nicest colours! The nice thing about the geometric hearts is that they can be filled to your own liking, and that they are super fun to give as a gift. The geometric hearts are very popular in sweetboxes! Do you want to make geometric heart yourself? Then view the steps of this recipe!

Boodschappenlijstje



FunCakes Deco Melts Pink 250g

F25125
€4.55



FunCakes Deco Melts White 250g

F25110
€4.55



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95



Silikomart Silicone Mould Amore Origami Geometric Heart Mini

SP36283
€30.39

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FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Dusting Brush set/2

02-0-0205
€8.45



Ingredients for the Pink Geometric Hearts

- 200 g FunCakes Mix for Sponge Cake Deluxe
- 50 g FunCakes Mix for Bavarois Forest Fruits
- FunCakes Deco Melts - Pink
- FunCakes Deco Melts - Extreme White
- FunColours Sparkle Dust Glitter White
- FunCakes Sprinkle Medley Unicorn
- 250 ml whipped cream
- 70 ml water
- 4 eggs(ca. 200 g)

Other necessities for the Pink Geometric Hearts

- FunCakes decorating bags
- Wilton Brushes set
- Wilton parchment paper
- Silikomart Mould Amorini Origami Geometric Heart Mini

Step 1: Get started with the mix for sponge cake for the Pink Geometric Hearts

Preheat the oven to 175°C (convection 160°C) and prepare 200 g FunCakes mix for Sponge Cake Deluxe by mixing it with 4 eggs and 20 ml water. Mix this on high speed for 7-8 minutes and after that on low speed for 2-3 minutes. Once the batter is finished, spread it over the baking tray covered



with parchment paper. Bake the sponge cake for about 12-16 minutes and let it cool down.

Step 2: Fill the Geometric Hearts mould with light pink Deco Melts

Make light pink with the FunCakes Deco Melts by mixing pink and white until you have the desired color. Melt this in the microwave at max 500W in a small bowl, stir well every 15-20 seconds and stop heating as soon as the melts are almost completely melted (small pieces still visible).

Spread the melted deco melts in the mold with the back of a teaspoon and let it stiffen in the refrigerator for about 10-15 minutes. Repeat this at least 2 more times so that you get a good thick layer. Let this stiffen in the fridge every time in between.

Step 3: Get started with the filing of the Pink Geometric Hearts

Prepare 50 g FunCakes Mix for Bavaois Forest Fruits by first beating 250 ml of whipped cream until it forms soft peaks. Then mix the mix for bavaois with 60 ml lukewarm water and carefully fold this mixture into the whipped cream.

First fill the hearts with a layer of bavaois and then with sponge cake. Cover with bavaois and put them in the freezer until completely hard. Now cover the bottom of the hearts with a layer of pink Deco Melts and let it stiffen in the fridge for 10-15 minutes. Try to smooth it out nicely with a palette knife.

Step 4: Decorate the Pink Geometric Hearts

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Carefully remove the hearts from the mould and let them come to room temperature. When the hearts are dry, take the large powder brush and powder the entire heart with the glitter dust. Melt some pink FunCakes Deco Melts according to the instructions on the packaging and put this in a decorating bag. Drizzle this over a corner of the hearts and decorate directly with the medley.

This is a recipe by FunCakes.