

de leukste taarten shop



Dot Cake recipe

The Dot Cake is one of the biggest baking trends right now. These cheerful little cakes are popping up everywhere on TikTok, Instagram and YouTube. What makes the Dot Cake so popular is how surprisingly easy it is to make, making it perfect for both beginner and experienced bakers. With this recipe, you can create your own Dot Cake step by step and customise it endlessly with different colours, sprinkles and sizes for a unique result that suits any occasion.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Nonpareils Red-White-Blue
80g

F51970
€2.79

de leukste taarten shop



FunCakes Nonpareils Orange 80g

F51510
€2.85



FunCakes Nonpareils Blue 80g

F51635
€2.85



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95



Wilton Performance Pans Square Cake pan 25x25cm

191003098
€14.95



The Dot Cake is one of the biggest baking trends right now. These cheerful little cakes are popping up everywhere on TikTok, Instagram and YouTube. What makes the Dot Cake so popular is how surprisingly easy it is to make, making it perfect for both beginner and experienced bakers. With this recipe, you can create your own Dot Cakes step by step and customise them endlessly with different colours, sprinkles and sizes for a unique result that suits any occasion.

Ingredients

- 250 g FunCakes Mix for Sponge Cake Deluxe
- 4 eggs (approx. 200 g)
- 150 ml water
- 150 g unsalted butter
- Cups or containers of your choice
- Sprinkles of your choice

Supplies

- Wilton Performance Pans Square Pan 25 x 25 cm
- Cups or containers of your choice

Step 1: Preparation

Preheat the oven to 180°C (convection oven 160°C).



Step 2: Bake the Cake for the Dot Cakes

Prepare 250 g FunCakes Mix for Sponge Cake Deluxe with 4 eggs and 25 ml water according to the instructions on the package. Grease the baking pan and line the bottom with a sheet of baking paper. Pour the batter into the pan and bake for approximately 30 to 35 minutes until golden brown and cooked through.

Turn the sponge out onto a wire rack immediately after baking and allow it to cool completely.

Step 3: Make the Filling for the Dot Cakes

Prepare 125 g FunCakes Mix for Buttercream with 125 ml water and mix briefly. Let the mixture rest for 1 hour at room temperature.

Meanwhile, beat 150 g softened butter in a separate bowl for approximately 5 minutes on medium speed until light and creamy.

Add the buttercream mixture to the butter in three parts, mixing well after each addition. Then beat for a further 3 minutes on high speed until the buttercream is smooth and fluffy.

Can You Make Dot Cakes with Other Fillings?

Absolutely! You can make Dot Cakes using different types of cake and fillings. Craving chocolate? Try making Dot Cakes with brownies instead of sponge cake. You can also use ganache or Enchanted Cream® to create delicious variations.



Step 4: Cut Out the Dot Cakes

Choose a glass, cup or round cutter in your preferred size and use it to cut circles from the cooled cake. Wilton Muffin Cups, for example, are perfect for creating Dot Cakes.

Leave the cake inside the cup or container and spread a layer of buttercream over the top.

Step 5: Decorate the Dot Cakes

Fill a bowl with nonpareils. Carefully turn the Dot Cake upside down and dip the buttercream-covered side into the sprinkles until fully coated.

Can You Use Other Sprinkles for Dot Cakes?

Of course! Nonpareils create the classic Dot Cake look, but you can experiment with all kinds of sprinkles. Try Wilton Jimmies for a fun effect, or use a sprinkle mix that matches a birthday party, baby shower, wedding or any other theme. This makes it easy to give every Dot Cake its own unique style and customise it for any occasion.