Let’s Get Started

This raspberry & white chocolate cake makes a fun and colourful celebration centrepiece for any event from an afternoon tea party to birthdays and anniversaries. You can even change the flavour of your cake, colour and sprinkles then choose a cake topper to suit the theme of the occasion.

Step 1. Baking & Creating A Rippled Effect

If you have never used Sattina cake mixes before, they are deliciously moist and super easy to use as you simply add water, mix and bake!

Follow the instructions on the box for the correct quantity of water and mix on medium speed for approximately 5 minutes. Pour half the cake mix into another bowl and colour one half pink with the Wilton pink paste colouring. Grease the tin with release-a-cake or brush with softened butter, sprinkled with flour over the top, then start layering the two bowls of cake mix into the tin until three quarters full.

Now take a skewer or chopstick and swirl around in the cake mix to mix the two colours. Bake at 150°C in a preheated oven checking after 40 minutes. You will know that the cake is cooked because a skewer pushed into the cake will come out clean! Leave for 5 minutes then turn out to cool.

Handy Hint: Paste colourings are stronger than liquid colours so take care when adding colour into your cake mix. Remember you can always add more colour but you can’t take it away so add the colouring a little at a time and stir well before adding more!

You Will Need...

- Let’s make a raspberry ripple drip cake baking box
- Release-a-cake

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Step 2. Adding A Drip Effect

For the drip effect, follow the instructions on the Sattina so simple drip icing by pouring it into a microwavable bowl and heating for approximately 10 seconds in a microwave. Drip icing starts to set the minute it cools down so quickly add some pink colouring and swirl around with a palette knife or skewer.

Pour the drip icing into a disposable piping bag then cut the tip off the bag about 5-8mm across and pour over the cake in a backward and forward action so that the drips flow down the side of the cake.

Handy Hint: If the drip icing starts to set too quickly before pouring into the piping bag, just pop it back into the microwave for a few more seconds.

Step 3. Scattering Of Sprinkles

As soon as you have finished pouring the drip icing over, take your sprinkles and scatter them onto the icing while it is still sticky.

Handy Hint: If your drip icing sets firm before you can add the sprinkles, brush over with edible glue then scatter with sprinkles!

Step 4. Finishing Touch!

The cake looks fabulous just as it is or you can tailor it to a particular celebration by choosing from our wide range of cake toppers including -

- Glittery Happy Birthday & Anniversary toppers
- Themed Shaped Sugar Decorations
- Icing Stars Cake Toppers
‘Let’s Make A Raspberry Ripple Cake Drip Cake’ baking box available from www.cakecraftshop.co.uk