



## Lambeth Cake

This cake trend was inspired by Joseph Lambeth, who came up with this ornate style of cake decoration: the Lambeth cake! We created a vintage cake with colors that will appeal to you right away! This spectacle is perfect for a special occasion. Our version of the Lambeth Cake was made with FunCakes Baking Mix for Cupcakes, FunCakes Buttercream and Colour Mill colors.

## Boodschappenlijstje



PME Plain Edge Tall Side Scraper

PS41  
€5.85



Wilton Standard Adaptor/Coupler

03-3139  
€1.35



Wilton Basic Turntable

03-3120  
€11.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



FunCakes Mix for Cupcakes 1kg

F10505  
€6.75



FunCakes Mix for Buttercream 500g

F10125  
€5.09



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.89



Wilton Decorating Tip Open Star #4B

02-0-0159  
€2.35



FunCakes Bake Release Spray 200ml

F54100  
€1.00



Wilton Decorating Tip Petal #104

02-0-0136  
€1.65



Wilton Comfort Grip Spatula Curved 22,5cm

03-3133  
€6.05



Wilton Decorating Tip Open Star #018

02-0-0215  
€1.65



FunCakes Cake Drum Round Silver Ø25cm

F80805  
€2.25



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034  
€11.79



Colour Mill Oil Blend Lavender 20ml

CMO20LAV  
€6.49



Colour Mill Oil Blend Raspberry 20ml

CMO20RSP  
€6.49



Colour Mill Oil Blend Fuchsia 20ml

CMO20FUS  
€6.49



Colour Mill Oil Blend Orange 20ml

CMO20ORG  
€6.49

## Ingredients

- FunCakes Baking Mix for Cupcakes 1kg
- FunCakes Baking mix for Buttercream 400 g
- FunCakes Bake Easy Spray
- Colour Mill Orange
- Colour Mill Raspberry
- Colour Mill Fuchsia
- Colour Mill Lavender
- Culpitt Sugar Decoration Flowers Purple pk/12
- 400 ml water
- 10 eggs
- 500 g + 500 g soft unsalted butter

## Supplies

- FunCakes Cake Drum Round Ø25 cm - Silver
- FunCakes Syringe Bags 41 cm
- Wilton Decorator Preferred® Deep Bakeware Round Ø 20x7,5cm
- Wilton Comfort Grip Spatula with Angle 22,5 cm
- Wilton cooling grid
- Wilton Turntable
- Wilton Nozzle #104 Petal
- Wilton Nozzle #4B Open Star
- Wilton Nozzle #018 Open Star
- Wilton Nozzle #016 Open Star
- 3x Wilton Standard Adaptor/Coupler
- PME Long Plastic Scraper

## Step 1: Prepare the FunCakes Buttercream

Mix 400 g FunCakes Buttercream mix with 400 ml water. Beat the mixture with a whisk and let it set for at least one hour at room temperature.

## Step 2: Make the FunCakes Baking Mix for Cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Process all ingredients at room temperature. Mix 500 g FunCakes Baking Mix for Cupcakes with 5 eggs and 250 g soft unsalted butter. Spoon the batter into the greased baking pan and bake the cake for 65-75 minutes. After baking, let the cake cool for 15-20 minutes before standing the cake on a cake rack. Repeat for the second cake.

*Tip: Does the cake get too dark while baking? Then cover the cake with a sheet of aluminum foil, that way the cake will be cooked but not darker.*

### **Step 3: Finishing FunCakes Buttercream**

Beat 500 g unsalted butter for about 5 minutes. Add the mixture to the butter in portions, mixing completely each time before adding the next portion. Mix until the cream is smooth.

### **Step 4: Prepare piping bags**

Grab 3 piping bags and prepare them with couplers and the 3 types of small nozzles. One piping bag has piping nozzle 4B. This one does not have a coupler.

### **Step 5: Cake assembly**

Stack the two cakes on top of each other with a layer of buttercream in between and spread the cake with a thin layer of buttercream. Then let the cake set in the refrigerator for half an hour.

### **Step 6: Icing the cake**

Now smear the entire outside of the cake for a second time. Take about 1/3 of the buttercream and color it with the Colour Mill Lavender. Use the turn table and scraper to get it nice and smooth.

### **Step 7: Cake decorating**

Divide the rest of the buttercream into 3 portions and color it with the other dyes. The remaining what is left of the cake can be colored through to a slightly darker shade of purple and can then be used for decoration on the cake.

Along the top edge of the cake make marks with a round cutter. This makes spraying easier. Along these markings, spray a ruffled edge with #104. Finish the top of this with stars, using #018.

The bottom edge of the cake will be a coarse shell edge. Spray this shell edge with nozzle #4B. On top of this you spray a second shell edge with #018.

On the sides make a lily with nozzle #018. On top of the cake spray a coarse shell edge with nozzle #4B. Next to this you use #104 to make a ruffled edge and finish it off with a scalloped edge using nozzle #016.

Then the sugar flowers can be glued to the cake.

**Step 8: Enjoy your version of the Lambeth Cake!**