



Picnic Cake

This delicious and fun Picnic Cake was made by Lee-Ann Hogetoorn of Patisserie Jo-Ann, she has gone back to work for us and created a beautiful cake that you can now make for yourself at home! This cake is also perfect as a gift for Mother's Day or Father's Day!

Boodschappenlijstje



FunCakes Mix for Red Velvet Cake 1kg

F10565
€8.99



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Deco Melts Black 250g

F25150
€3.56



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Icing Smoother

03-3106
€11.45



Wilton Basic Turntable

03-3120
€11.65



Wilton Decorating Tip Basket Weave #2B

02-0-0148
€2.35



Patisse Non-Stick Cooling Grid 40x25cm

P10578
€7.39



Patisse Baking Paper Round 23cm pk/20

P01709
€2.75



Patisse Disposable Piping Bags 41cm pk/24

02435
€5.85



PME Palette Knife Angled Blade 23cm

PK1013
€4.99



PME Deep Heart Cake Pan 20x7,5cm

HRT083
€14.59



PME Cake Leveler Small 25cm

CL12
€5.45

Ingredients

- FunCakes Mix for Red Velvet Cake 500 g
- FunCakes Mix for Buttercream 230 g
- FunCakes Deco Melts -Black-
- FunCakes Bake Release Spray
- RD ProGel® Concentrated Colour - Raspberry
- 750 g unsalted butter
- 300 g Monchou
- 250 g icing sugar
- 100 ml vegetable oil
- Different kind of fruit
- 3 eggs
- 360 ml water

Supplies

- Wilton Icing Smoother
- Wilton Basic Turntable
- Wilton Decorating Tip #6B Open Star Carded
- Patisse Cooling Grid Non-Stick 40x25cm
- Patisse Parchment Paper Round 23cm pk/20
- Patisse Disposable Decorating bags 41, 24 pieces
- JEM Medium Ribbed/Plain Basketweave Nozzle #2B
- PME Palette Knife Angled Blade -23 cm-
- PME Deep Heart Cake Pan 20 x 7,5cm
- PME Cake Leveler Small -30 cm-

Step 1: Bake the Red Velvet cake

First, preheat the oven to 175°C (convection oven 160°C). Process the ingredients at room temperature. Mix 500 grams of cake mix, 3 eggs, 100 ml vegetable oil, and 200 ml water in a bowl. Mix for 6-8 minutes until a fluffy batter forms. Fill a greased cake pan lined with parchment paper (1/2 to 2/3 full) and bake the cake in the oven for 40-45 minutes until done. Let the cake cool.

Step 2: Make the buttercream

Meanwhile, prepare the buttercream. Process the ingredients at room temperature. Mix 230 g of mix with 160 ml warm tap water, whisk on the highest setting for 8 minutes until fluffy. Add 500 grams of unsalted butter in 4 parts to the mixture, fully incorporating each part before adding the next. Then mix on the highest setting for about 8 minutes until smooth. Color the cream with food coloring until you reach the desired color. Transfer the cream to a piping bag with a 6B tip.

Step 3: Make the cream cheese filling

Now make the cream cheese filling. Beat 250 grams of butter for 5 minutes until fluffy. Add 300 grams of Monchou cheese and beat for 5 more minutes. Gradually sift in 250 grams of powdered sugar over the mixture. Transfer the filling to a piping bag.

Step 4: Slice and fill the cake

Slice the cake horizontally into 4 layers using a cake saw. Pipe a dollop of buttercream onto the cake board, and place the first cake layer on it. Pipe a border of buttercream around the outside of the cake. Cut the tip off the piping bag with the filling and fill the border of buttercream with the cream cheese filling. Place the next cake layer on top of the previous one and repeat the previous steps until you have used all cake layers.

Now apply a thin layer of buttercream and refrigerate for half an hour.

Step 5: Make the basket pattern

Start making the basket pattern. Pipe a vertical stripe of buttercream and 4 horizontal lines with spaces between the lines large enough for another line. At the end of the horizontal lines, pipe another vertical line and fill the spaces with more horizontal lines. Do this all around the cake. Place the cake in the refrigerator.

Step 6: Make the lid

Meanwhile, make the lid out of Deco Melts. Melt half a bag of Deco Melts. Trace the cake pan with a pencil, flip the parchment paper over, and spread Deco Melts on one half.

Step 7: Decorate the cake

Let it harden. Create the same basket pattern on the top of the cake as on the side, covering half of the cake. Cover the other half of the cake with various sliced fruits. Cut a small piece vertically into the cake halfway for the lid. Now place the lid on the cake and finish the basket pattern. Finish the edges as desired. Decorate the cake with flowers, and it's ready.

Step 8: Enjoy this delicious Fruit Basket Cake with Buttercream!