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Happy New Year Cake

Create a spectacle on your table this New Year's Eve with this stunning cake! The cake is adorned with black fondant and gold spray, making it perfect for New Year's and even birthdays. Time to party!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Macarons Gluten
Free 300g

F11115
€5.25



FunCakes Sugar Paste Raven Black 1kg

F20530
€9.49



FunCakes Food Colour Gel Yellow 30g

F44115
€2.92

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FunCakes Food Colour Paste Peach 30g

F45025
€2.15



Sugarflair Edible Droplet Paint Gold 14ml

L126T
€4.25



LorAnn Super Strength Flavor Sparkling Wine 3,7ml

L0550
€2.19



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Extra Deep Round Cake Pan Ø20x10cm

129001703
€15.89



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Silikomart Silicone Mat Wonder Cakes Macaron 30x40cm

MAC01A
€17.35



ScrapCooking Food Brush set/6

SC5170
€12.99

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Ingredients

- FunCakes Mix for Sponge Cake Deluxe 250 g
- FunCakes Mix for Dip 'n Drip White 150 g
- FunCakes Mix for Macarons, Gluten Free 300 g
- FunCakes Sugar Paste Raven Black 650 g
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Paste Peach
- FunCakes Magic Roll-Out Powder
- FunCakes Bake Release Spray
- Sugarflair Edible Droplet Paint -Gold- E171 Free
- LorAnn Super Strength Flavor - Sparkling Wine -
- 4 egg
- 70 g egg white
- 25 + 200 + 21 ml water
- 250 g unsalted butter

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Extra Deep Round Cake Pan Ø 20 x 10 cm
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Easy Glide Fondant Smoother
- Wilton Taartzaag / Cake Leveler -25cm-
- Silikomart Wonder Cakes Macaron Mat
- Scrapcooking Food Brush Set/6



- PME Palette Knife Straight Blade 38cm

Step 1: Make the macarons

Ensure that the ingredients are at room temperature before preparing the mix. Make 300 grams of FunCakes Mix for Macaron as indicated on the packaging. Fill a piping bag and create circles on a macaron mat. Rest for two hours.

Preheat the oven to 140°C (convection oven 130°C). Bake the macarons for approximately 15 minutes until done. They should be slightly sticky inside. Let the macarons cool on the mat before removing them.

Step 2: Bake the sponge cake

Preheat the oven to 175°C (convection oven 160°C). Process the ingredients at room temperature. Make 250 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Fill a greased cake pan with the batter and bake the sponge cake in the oven for about 30-35 minutes until resilient to the touch.

Immediately release from the pan onto a cooling rack and let it cool.

Step 3: Make the buttercream

Prepare 200 grams of FunCakes Mix for Buttercream as indicated on the packaging. Flavor it with



sparkling wine flavoring and color it with peach food coloring.

Step 4: Cut and fill the biscuit

Cut the biscuit into three layers with a cake leveler, fill, and spread buttercream all around. Refrigerate to allow the buttercream to set.

Step 5: Cover the sponge cake

Knead 650 grams of black sugar paste thoroughly and roll it out on a work surface dusted with Magic Roll-Out Powder. Cover the cake with it, smooth it out with a sugar paste smoother, and trim excess sugar paste with a knife.

Step 6: Make the Dip 'n Drip

Prepare the entire jar of FunCakes Dip 'n Drip White with 21 ml of lukewarm water and color it yellow with food coloring. Put it in a piping bag, cut a small tip, and let the drip slide down from the edge of the cake. Fill the top and smooth it with a palette knife. Return to the refrigerator to set.

Step 7: Decorate the cake

Shake the bottle of gold paint well and paint 16 macarons gold. Use a small brush to paint the drips on the cake gold and the top of the cake with a larger brush. Put the remaining buttercream in a piping bag with tip 1M and pipe rosettes on top of the cake. Fill the macarons with a small dollop of buttercream and push them into the rosettes.

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Step 8: Wish everyone a happy New Year with this delicious cake!