



Botanical Cake

This delicious botanical cake does not only look great but it is also delicious, this cake is suitable for birthdays and weddings.

Boodschappenlijstje



PME Extra Deep Round Cake Pan Ø 10 x 10cm

RND044
€7.39



PME Extra Deep Round Cake Pan Ø 15 x 10cm

RND064
€10.49



PME Extra Deep Round Cake Pan Ø 20 x 10cm

RND084
€15.55



Wilton Standard Adaptor/Coupler

03-3139
€1.35



FunCakes Mix for Sponge Cake Deluxe 1 kg

F10500
€6.99



FunCakes Mix for Buttercream 1 kg

F10560
€7.49



FunCakes Mix for Crème Pâtissière 500 g

F10150
€6.25



FunCakes Food Colour Gel Lime Green 30 g

F44150
€3.55



FunCakes Food Colour Gel Holly Green 30 g

F44175
€3.55



Wilton Comfort Grip Spatula Tapered 22,5 cm

02-0-0183
€0.98



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Decorating Tip #104 Petal Carded

02-0-0136
€1.65



Wilton Decorating Tip #012 Std Round Carded

02-0-0138
€1.65



Wilton Decorating Tip #014 Open Star Carded

02-0-0140
€1.69



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



Wilton Decorating Tip Open Star #8B

02-0-0164
€2.35



Sugarflair Paste Colour Pastel PEARL
IVORY 25g

A327
€4.65



FunCakes Food Colour Gel Brown 30 g

F44140
€3.55



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55



Wilton Decorating Tip #022 Open Star
Carded

02-0-0295
€1.69



Wilton Decorating Tip #018 Open Star
Carded

02-0-0215
€1.65



FunCakes Food Colour Gel Red 30 g

F44100
€3.55



FunCakes Food Colour Gel Claret 30 g

F44170
€3.55

Materials:

- 7,5 egg
- 1200 ml water
- 650 gram soft unsalted butter
- Jam of your choice
- Extra deep baking pan round Ø 20 cm, for example from PME
- Extra deep baking pan round Ø 20 cm, for example from PME
- Extra deep baking pan round Ø 20 cm, for example from PME
- Brush

Preparation:

Preheat the oven to 180°C (convection oven 160°C). Prepare 525 gram of Mix for Buttercream and 500 gram of Mix for Sponge Cake as indicated on the package or in the basic recipes for [buttercream](#) and [sponge cake](#). Grease the baking pans with baking spray and fill them with the sponge cake batter. Bake for 30-35 minutes. Release on a cooling grid directly after baking and let the cakes cool down completely.

Prepare 250 gram of Mix for Crème Patisserie as indicated on the package or in [this basic recipe](#). Cut the sponge cakes in half, twice or thrice (depending on the height) and fill with the jam and the crème patisserie. Stack back on top of each other and cover with a thin layer of buttercream. Let this stiffen in the fridge. Get three portions of buttercream. Colour one portion brown, another light brown and the third ivory. Use for the light brown buttercream the ivory colouring as well. Cover the three cakes with the three colours of buttercream, keep it a bit messy.

Stack the three cakes on top of each other using dowels and cake cartons cut to the right size. For an explanation of how to stack a cake, read [this recipe](#). Leave the cake in the fridge until further use.

Colour the remaining buttercream in different shades of green and fill decorating bags with adaptors with it, so you can easily change the decorating tips later on. Make one decorating bag with a line of claret colouring gel and fill it with a lighter green buttercream. Stick a icing square on the flower nail every time before you start with a new plant. Make it stick with a bit of buttercream.

For the succulent with the triangular leaves and red lines do the following: take the decorating bag with the claret colouring and light green buttercream. Put decorating tip #352 on it and start from the edge of the flower nail with piping small leaves. Make a circle, and then start again a little bit more inside with piping the same leaves in a circle. Continue until the complete top is covered with leaves. Then place them on a plate in the freezer.

For the round succulent: use the same decorating bag and attach decorating tip #102 to it. Pipe a small pyramid on the flower nail. Change the decorating tip into a #104. Make sure the red line is parallel to the narrow side of the decorating tip. Now make some kind of scarf around the pyramid and create three leaves around it. Make another 5 leaves around that and finish with 7 leaves. Place them on a plate in the freezer.

For the large cacti, use decorating tip #22. Pipe small pyramids along the edge of the flower nail in the colour green of your choice. When you've made a full circle, start again a bit more to the middle. Continue until the top is completely covered with leaves. Place on a plate in the freezer.

For the small cacti use decorating tips #22, #18 and #14. Pipe small tips with the dark green cream



with #22 an #18 and finish off with the yellow buttercream with tip #14. Pipe these directly on the edge of the cake.

For the hanging plants you use decorating tip #8. Start at the bottom with piping drips and work to the top. Again, to this directly on the cake.

For the plants growing upwards, use decorating tip #352. While piping the leaves, work your way up long the cake.

Once your plants have hardened well, get them out of the freezer and place them on the cake with a bit of buttercream. Leave the cake in the fridge until further use.

Made possible by FunCakes