



## Winter lace cake

Did you always wanted to work with lace, but you don't know where to start? In this recipe we will make a wonderful winter lace cake that will be decorated with lace, made with FunCakes mix for Lace. A great product, with gives spectacular results.

## Boodschappenlijstje

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Rainbow Dust Essentials Edible Glue  
50g  
RD9340  
€4.79



PME Cake Leveler Small 25cm  
CL12  
€5.45

Other materials:

- 4 eggs (approx. 210 gram)
- 150 ml water
- 150 gram butter
- Jam or filling of your choice

To make this delicious cake, we start with baking the sponge cake. Make sure that all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 250 gram mix for sponge cake, 4 eggs and 25 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased baking pan (1/2 to 2/3 full). Bake the cake in 30-35 minutes. Let the cake cool down well after baking.

When the cake is cooled down, turn it upside down on cake board. Cut the cake with the cake leveler in 3 layers and mark them with 3 pixs right under each other. So that you can place them exactly on each other after filling them.

Now it is time to make the buttercream, add 125 ml of water to 125 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 gram butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Fill the first layer of the cake with jam and the second layer with a part of the buttercream. Place the cake on turntable and cover the whole cake with a thin layer of buttercream.

Knead 300 gram fondant till it is soft and smooth. Sprinkle some icing sugar on you work board and roll the fondant out with a rolling pin. Make sure that no sugar is on the top of the fondant. Turn your slice after rolling it three times. When the slice is big enough and has a nice thickness you can put it carefully on the cake. Make it nice and tight with the smoother. Use a knife (or the knife tool) to remove the remaining fondant.

Now we will start making the lace. Preheat the oven to 110°C. Mix 50 gram FunCakes mix for lace with 50 ml water and stir this. Pour some over the mold and use the side scraper to press it into the mold. Clean the scraper well and move it over the mold so that you remove the remaining lace from the mold. Place the mold in the oven and let it dry in 10-12 minutes. The lace is ready when it can be removed from the mold easily. When it breaks, the lace is to dry. If you keep above a bit of steam it is ready to use again. Place the lace on cake. Use the same method to make the rosettes, let these become hard in a flower former or baking cup.

Shape of some blue fondant a half ball and place this in the middle of the cake. Sprinkle the shine sugar around it and place the rosettes on top. Make small balls of approx. 1 cm and place these in the heart of the rosettes. Also put in some stamens.

Please note: a cake with lace can't be saved in the fridge. When the lace is too moist, it collapse.