



Bella Blue Galaxy Cake with edible stars

The Bella Blue Galaxy Cake with edible stars is a stunning multi-layered creation, made from light, fluffy cake and smooth buttercream. The combination of a yellow base with sparkling blue stars makes this cake perfect for a birthday party or any special occasion.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€4.95



FunCakes Mix for Buttercream 1kg
F10560
€7.95



FunCakes Sugar Paste Bella Blue 250g
F20345
€2.85



FunCakes Sugar Paste Electric Yellow
250g
F20335
€2.85



FunCakes Sugar Paste Midnight Blue
250g
F20340
€2.85



FunCakes Edible Glue 22g
F54750
€2.45



FunCakes Bake Release Spray 200ml
F54100
€4.99



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm
03-3136
€6.85



Wilton Dowel Rods Plastic set/4
05-0-0028
€3.59



Wilton Comfort Grip Spatula Curved
22,5cm
03-3133
€6.05



Wilton Cake Leveler 25cm
02-0-0129
€4.15



Wilton Extra Deep Round Cake Pan
Ø15x10cm
129001701
€12.85



FunCakes Cake Card Round Gold/Silver
Ø15cm pk/3
F80400
€0.59



Wilton Wide Glide Rolling Pin 50cm
02-0-0197
€28.19



Wilton Double-Sided Cutter Round
set/6

191007372

€5.99

Ingredients

- 330 g FunCakes Mix for Sponge Cake Deluxe
- 200 g FunCakes Mix for Buttercream
- 750 g FunCakes Sugar Paste Mellow Yellow
- 450 g FunCakes Sugar Paste Bella Blue
- 200 g FunCakes Sugar Paste Midnight Blue
- FunCakes Flavour Paste of your choice
- FunCakes Bake Release Spray
- FunCakes Edible Glue
- 250 g unsalted butter
- 233 ml water
- 5 eggs (approx. 250 g)

Necessities

- FunCakes Cake Board Gold/Silver Ø15 cm
- 2x Wilton Extra Deep Round Cake Pan Ø15 x 10 cm
- Wilton Extra Deep Round Cake Pan Ø10 x 10 cm
- Wilton Double-sided Cutters Round Set/6
- Wilton Recipe Right Non-Stick Cooling Grid 40x25 cm
- Wilton Comfort Grip Angled Spatula 22.5 cm
- Wilton Wide Glide Rolling Pin
- Wilton Cake Leveler 25 cm
- Wilton Plastic Dowel Rods
- PME Star Cutters Set/2
- PME Briar Rose Cutters Set/4

Step 1: Bake the biscuits

Preheat the oven to 180°C (fan oven 160°C) and grease the cake pans with FunCakes Bake Release Spray.

Prepare 330 g FunCakes Biscuit Deluxe Mix according to the instructions on the packaging and divide the batter among three cake pans. Bake the biscuits for about 35 minutes until golden and cooked through. Allow the biscuits to cool completely on a cooling rack immediately after baking.

Step 2: Prepare the buttercream

Make 200 g FunCakes Buttercream Mix according to the instructions on the packaging and flavor it with your choice of FunCakes Flavor Paste.

Step 3: Slice and fill the layers

Using a cake saw, slice each biscuit layer twice and fill the layers with buttercream. Stack the two 15 cm cakes on top of each other with a matching cake board in between.

Step 4: Apply a crumb coat

Spread a thin layer of buttercream around both cakes and let it set in the fridge for one hour.

Step 5: Cover with Electric Yellow fondant

Knead the FunCakes Electric Yellow Rolled Fondant until smooth and roll it out to approximately 2-3 mm thick. Cover the cakes with the fondant. Stack the cakes using trimmed cake boards and some dowels cut to size.

Step 6: Prepare the marbled decoration

Knead the FunCakes Bella Blue and Midnight Blue Rolled Fondant until smooth and lightly mix for a marbled effect. Be careful not to over-knead, or the color will turn solid blue.

Step 7: Cut out the stars

Roll the marbled fondant to approximately 1-2 mm thick and cut out circles that fit the smallest star from the cutter set. Then cut the stars from the circles and leave them to air dry for one hour.

Step 8: Attach the decoration

Attach the circles with the cut-out stars in straight lines to the cake using FunCakes Edible Glue.

This recipe is made possible by FunCakes.