



Recipe Geometric Flower Cake

This cake is decorated with sugar flowers, marble effect and geometric hexagon pattern. It is an absolute eyecatcher in which the professional cake decorator can show all his skills. All materials for this fondant cake, like ingredients and tools, can be bought at Deleukstetaartenshop.

Boodschappenlijstje

	Sugarflair Rejuvenator Spirit - Alcohol - 14ml. K101 €3.36		Culpitt Floral Wire White set/20 -18 gauge- 1381W €5.01
	PME Deep Round Cake Pan Ø 15 x 7,5cm RND063 €7.61		PME Palette Knife Angled Blade -23 cm- PK1013 €4.24
	FMM Impression Mats Set/2 CUTIMP4 €7.52		Culpitt Floral Wire White set/50 -26 gauge- 1386W €3.73
	PME Deep Round Cake Pan Ø 20 x 7,5cm RND083 €11.09		Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm 03-3136 €5.82
	PME Cake Leveler Small -25 cm- CL12 €4.63		FMM 5 petal Rose cutter 50mm CUTROP50 €2.51
	Silikomart Sugarflex Veiner -Mini Flower- SLK805 €10.24		PME Deep Round Cake Pan Ø 10 x 7,5cm RND043 €5.14
	RD Powder Colour Red - Radical Red RD0943 €2.85		Culpitt Floral Wire Dark Green set/20 -18 gauge- 1381G €5.01



Dekofee Floral Tape -Middle Green-
12mm

DF0731
€2.68



FunCakes Mix for Royal Icing 450 g

F10140
€4.21



FunCakes Mix for Buttercream 1 kg

F10560
€6.37



FunCakes Sparkle Dust Classic Gold

F41130
€3.31



FunCakes Edible Glue 22 g

F54750
€1.91



FunCakes Food Colour Gel Pink 30 g

F44110
€3.02



Scrapcooking Food Brush Set/6

SC5170
€11.04



FunCakes Mix for Sponge Cake Deluxe
1 kg

F10500
€5.94



FunCakes Sugar Paste Bright White 1
kg

F20500
€8.07



FunCakes Sugar Paste Raven Black 1
kg

F20530
€8.07



FunCakes Gum Paste White 1 kg

F20795
€11.77

Other materials for geometric flower cake:

- 440 ml water
- 6 eggs
- 500 gram soft unsalted butter
- Wire cutter
- Plastic insert case
- Oasis wrapped in plastic foil

Make the flowers a few days in advance, so they can dry well. Knead 400 gram gum paste with 100 gram fondant. Divide in two portions and colour one light pink and the other dark pink with the FunColours Gel.

For the roses: cut a 18 gauge floral wire in three pieces. Take a piece of the gumpaste/fondant and roll a drip of it. Dip the wire in the edible glue and insert in the drip from fondant. Let it dry for a night.

Roll out the gumpaste very thinly on a bit of Magic Roll-Out Powder and cut out the 5 petal cutter twice for every rose. Place them underneath a plastic insert case to prevent them from drying well. Place a 5 petal on the foampad and make the edges wavy by moving the ball tool over the edges of the petals. Cover the drip on wire which you've made before with edible glue and wrap the petals around it. Skip one petal every time and then glue it. Repeat this for the second layer of petals. Finish all roses this way, and leave them in a piece of oasis to dry for at least 1 day, but preferably 2. Wrap green tape around the wire afterwards.

For the phantasy flowers: cut white 26 gauge wire in 3 pieces and bend the top. Take 3 black stamens and bend double. Bend this around the wire and fix it. Take a piece of green tape and wrap this around the connection between the stamens and the wire. Take a piece of gum paste and roll out on Magic Roll-Out Powder. Cut out flowers using the flower cutter and put them on the veiner. Insert the wires with the black heads through the middle of the flower and fix it by adding some gum paste around it. Hang them on the drying rack and let them dry for 1, but preferably 2 days. Afterwards, wrap green tape around it again.

For the pestles: cut white 25 gauge wire in three pieces and bend the top. Take 5 Wilton pestles and bend double, bend around the wire and fix with green tape. Give the tips of the pestles a blush with the red dust.

For the branches: cover a 18 gauge wire completely with brown wire and bend here and there for a nice shape.

After 1 or 2 days of dry time, give the flowers a blush along the edges with the red dust. Use a flat brush for this.

Prepare 400 gram FunCakes Mix for Sponge Cake and 400 gram FunCakes mix for Buttercream as indicated on the package. Bake three cakes and flavour the buttercream with flavouring paste. Fill the cakes with buttercream and stack the different parts back on each other.

Mix 500 gram black fondant and 250 gram white fondant. Only knead lightly so the colours don't merge completely to get that marbled effect. Cover the biggest cake with it. Colour 600 gram of fondant light pink and cover the other two cakes. Use the remaining marbled and pink fondant for

the geo figures. Colour 150 gram of fondant with the ivory colouring.

Roll out the marbled, ivory and pink fondant, give the ivory and pink fondant a pattern by pushing them into the impression mats and cut out the geo figures with the Hexagon cutter. Cover the smallest cake completely with the geo shapes, and the middle cake randomly here and there.

Make edible glue by mixing the gold dust with rejuvenator and follow the lines of the black marbled cake. Let it dry.

Stack the three cakes on top of each other.

Make a small portion of FunCakes Mix for Royal Icing as indicated on the package and colour it light pink. Put a bit on the top cake and place the flowers and pestles in it. Cut off the wire in case it's too long. Put some royal icing along the edges of the cake as well and put some more flowers and pestles in it. Finally, insert a branche here and there.

Made possible by FunCakes.