



Classic cake

This classic cake is stacked in an unusual way, which makes it funny to see. In this recipe we explain you step by step how to make this cake and the beautiful bouquet of flowers.

Boodschappenlijstje



Culpitt Floral Wire Dark Green 24 Gauge set/50

1384G
€5.49



PME Plunger Cutter Rose leaf set/3

RL530
€8.85



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€9.59



Culpitt Floral Wire Dark Green 26 Gauge set/50

1386G
€4.85



PME Flower Pics Large pk/6

FP302
€2.89



PME Flower Foam Pad

FFP573
€3.95



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.99



PME Deep Round Cake Pan Ø25x7,5cm

RND103
€18.35



PME Cake Leveler Small 25cm

CL12
€5.79



Rainbow Dust Essentials Edible Glue 25g

RD9345
€2.95

Other materials:

- 450 gram butter
- 13 eggs (approx. 650 gram)
- 508 ml water
- 750 ml cream
- Baking paper
- Raspberry jam
- Tooth picks

For the roses:

Roll out the gumpaste thinly and cut out three rose leaves. Dilute the edges of the leaves with the bone tool on a flower foam pad. Do this a bit on the first leaf, a bit more on the second leaf and much more in the last and third leaf.

Cut the floral wire and bend into three parts with a pliers small circles at the end of the threads. Create a cone in the size of a cutter and fix it on a wire. Do the first set of leaves around it. Fold leaf 1 and 3 to the cone around. For sticking moisten the two leaves with water. Brush leaf 2, 4 and 5 with water along the right side of the leaf, fold it always the other to get around. Follow the same way, only you just start with leaf 1 till 5. Put the leaves a little open. Then do the same with the next layer.

Insert finally a calyx of green gumpaste and prick behind the rose. Make ten roses in different colors. Let them, pricked into a dummy, dry. As you can see they are dry, the floral wire taping with green floral tape.

For the carnations:

Use the middle carnation cutter. Also cut the wire into three parts and bend an eye on it. Make a ball of gumpaste the size of a pea and paste it with a little glue on the wire. Allow to dry, at least 24 hours. Roll the gumpaste thinly on a little cornstarch or powdered sugar. Cut out each flower three times. Keep the rolled gumpaste where you do not work with just under a sheet of plastic from drying out. Make sure the flower is well on cornstarch (or confectioner powder) and roll with cocktail stick or cone bulbous over the edges back and forth again until they have ruffles. When it's done you prick the wire with the ball in the middle, doing a little glue on the waist and tuck you to the ball around until it is no longer visible. Repeat for the next two little flowers. Let the flowers dry. So make eight carnations in different colors. As you can see they are dry taping the wire with floral tape.

For the leafs:

Cut a green wire 26 into four pieces. Color 25 grams gumpaste green. Roll it thinly on the veining board, with the grain in the middle. Insert a leaf with the plunger cutter and remove it carefully from the shelf. Put some glue on the wire and plug it into the grain. Make six in the largest size, twelve in the middle size and twelve in the smallest size. Let them dry. As you can see they are dry taping them together. Start with the largest and turn to the thread immediately below the leaf green floral tape. Tape 2 cm down, and then attach the two middle leaves adjacent to it. Go back 2 cm lower than the smallest and tape 2 going on. Tape until the bottom of the threads.

For the mini blossoms:

Cut four 26 gauge wires into three pieces. Roll a piece of white gumpaste and cut out 24 mini

blossoms out. Prick in the middle of the flowers a very small hole. Cut the stamens in two. Plug in each flower a stamen that stuck with the thick cup in the middle. And paste Let them dry. Tape off to every piece of wire three flowers cascading fixed.

The bouquet:

Carefully bind all the flowers together with the floral tape. Arrange them, so that they form a hemisphere. Tape the leafs on the bottom.

The stacked cake:

Because these cakes are stacked in an unusual way, we bake a solid cookie bottom as base. The cakes are placed on a drum in the size as the cake. And will be covered with the cake, so that you won't see the drum.

First we make the cookie dough, knead 500 gram mix for Cookies with 150 gram butter and 1 egg to a dough. Let it rest in the fridge for an hour.

For this stacked cake we bake three cakes, build of a cake of 15 cm, 20 cm and 25 cm. The preparation is the same for every cake, except the baking time and materials.

15 cm cake: 200 gram mix for Sponge Cake, 3 eggs (approx. 150 gram) and 20 ml water. Baking time: 25-30 minutes.

20 cm cake: 250 gram mix for Sponge Cake, 4 eggs (approx. 200 gram) and 25 ml water. Baking time: 30-35 minutes.

25 cm cake: 330 gram mix for Sponge Cake, 5 eggs (approx. 250 gram) and 33 ml water. Baking time: 35-40 minutes.

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix the mixture, the eggs and the water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Cut out circles of baking paper in the size of the baking pans. Place the circles in the lubricate the baking pans. Roll out the cookie dough, cut out circles and place them in the baking pans. Bake the cookie bottoms in a preheated oven to 180°C (convection oven 160°C) in approx. 12 minutes. Make sure that don't get to brown. Let them cool down after baking.

Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 300 grams of unsalted 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). Cut of the top of a decorating bag and place tip 12 in the bag. Fill the bag with two tablespoons buttercream.

Cut the biscuit in thin layers of approx. a centimeter. Fill a bowl with the jam and stir it. Beat 750 ml cream a bit. Mix 120 gram mix for bavarois with 180 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Add a flavouring if desired. Let this stiffen for 10 minutes in the fridge.

Place the cookie bottoms on the cake board and lubricate them with a thin layer of jam. Place a layer of sponge cake on every bottom. Pipe an edge along the cake and fill it up with the bavarois. Place the next layer on top and repeat this until you have stacked all the layers. Let the cakes stiffen in the fridge for at least 2 hours.

Remove the cakes from the fridge and lubricate them with a thin layer of buttercream. Roll the fondant out on a with icing sugar covered work surface. For the 15 cm cake you need 250 gram fondant, for the 20 cm cake 400 gram fondant and for the 25 cm cake 600 gram fondant.

Cover the 15 cm cake and the 25 cm cake on the drum and cut the remaining fondant away. Cut a 20 cm circle of baking paper and use this as a mold for the fondant on the 20 cm cake. Press the remaining fondant in the roses mould and place this on the side of the cake (and drum).



Cut the dowels to the correct height of the 15 en 20 cm cake. Place the dowels a centimeter away for the edge in the cakes, four per cake. Place in the middle of the top cake a flower pic. Cut small strokes of the diamond ribbon and place this with pins in the drums of the top and bottom cake. Never put the pins in the cake.

Stack the cakes carefully on each other. Place the bouquet in the flower pic and place the remaining flowers around the cake.

