



European Championship Layer Cake Belgian Flag

Especially for the European Championship, @Morethanaglow made this super nice EC Layercake in the colours of the Belgian flag. This layer cake consists of three delicious layers of cake, of which two layers of sponge cake deluxe and one layer of chocolate sponge cake. The filling and topping of the cake consists of Enchanted Cream. Do you want to support the Belgian team with this tasty treat too? Then follow the steps from the recipe below!

Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake
1 kg

F10535
€7.99



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.95

Ingredients for the European Championship Layer Cake Belgian Flag

- 170g Funcakes Mix for Sponge Cake Deluxe
- 85g Funcakes Mix for Choco Sponge Cake
- 150g FunCakes Mix for Enchanted Cream®
- RD ProGel® Concentrated Colour Yellow
- RD ProGel® Concentrated Colour Red
- RD ProGel® Concentrated Colour Black
- RD ProGel® Concentrated Colour Holly Green
- Wilton Candle Soccer Ball pk/6
- PME Edible Cake Topper Sports Boot pk/2
- Funcakes Sprinkle Medley Football 180g
- 3 eggs
- 60ml water
- 200ml milk (any kind is possible)

Other necessities for the European Championship Layer Cake Belgian Flag

- Spatula
- Wilton Cake Pan Easy Layers 15cm

Step 1: Preparation basis of the EC Layer Cake

Preheat the oven to 180°C (convection 160°C) and prepare the cake batter in 3 separate bowls, you don't need the whole package. You make one layer of chocolate sponge cake and two layers of sponge cake deluxe. Mix each 85 grams of the sponge cake mix with 1 egg and 20 ml of water. Mix it first until smooth and then add the desired amount of food coloring. The black coloring goes with the chocolate sponge cake, the yellow and red you add to the sponge cake deluxe. Be sure to mix your batter for at least 3 minutes. This way you get a wonderfully airy layer cake later on.

While your oven is preheating, you can already grease your cake tin or line it with parchment paper. Then divide the 3 different coloured cake mixes over the 3 different cake tins and bake them for 45 minutes. When the cake has finished baking, carefully remove it from the baking pan and place it on a cooling grid. Let the cakes cool down completely.

Step 2: Get started with the Enchanted Cream for the EC Layer Cake

In the meantime, you can already start making the Enchanted Cream. Mix 200ml milk with 150g enchanted cream. Start on a low setting to let everything dissolve nicely. Then add the holly green food colouring until you get the desired colour. First mix gently until smooth and then on a higher setting to create a firm mix. Mix for about 2 to 3 minutes in total.

Step 3: De basis of the EC Layer Cake

When your cakes have completely cooled, you can start with your first layer of enchanted cream. Make sure your cake is completely cooled down. On a warm cake, enchanted cream quickly runs out, this will be impossible to work with!

Use a flat plate or dish and spread some enchanted cream in the middle. If you have a turntable, you can place your plate or dish on it. Then place your first layer of cake in the center of your plate. Spread enchanted cream on top of the cake, use enough to fill all the gaps. You will be stacking the three layers of cake, and this way you will create a solid whole from your three separate layers.

Then place your second layer of cake on the first one and spread enchanted cream on top again. Finally, place your third layer of cake upside down on top of your second layer. Using a spatula, spread several mounds of enchanted cream on the sides and top of your cake. If you don't have a spatula, you can also use a large, flat, serrated knife.

Then slowly rotate your cake while holding your spatula still. This way you can evenly distribute the enchanted cream. So for the side you hold your spatula vertically, and for the top horizontally. Repeat until the entire side and top is covered with a layer of enchanted cream. Note: it's okay if the base coat is not fully covering the cake yet. We take care of that at the finish.

Now put your cake in the fridge for 30 minutes. This way the enchanted cream can cool down well and become firm. When the base layer of enchanted cream has cooled down well, you can start on the second layer. With this layer you will ensure that the enchanted cream is fully opaque and has a nice and even finish. You do this exactly the same as the first layer. When your cake is completely opaque and evenly covered with the enchanted cream, place it back in the fridge for 30 minutes.

Step 4: Finishing the EC Layer Cake

Now we can start with the finishing. For this you start with the sprinkles. Take some sprinkles in your hand, carefully tilt your cake slightly and sprinkle the sprinkles over the bottom part of your cake. Of course you can use as many sprinkles as you want!

As a finishing touch, place the football shoe cake toppers one by one on the cake and then the football candle. You can also place some of the green sprinkles next to the football candle as blades of grass.

After finishing, put your cake back in the fridge for 30 minutes. Then it's ready to be eaten!

This European Championship Layer Cake Belgian Flag is made by @morethanaglow - "We are the Champions".