



Welcome to the beach cake

Get in the summer mood with this beach cake! This cake is decorated with lifelike edible driftwood, sand and shells.

Boodschappenlijstje



PME Flower Foam Pad

FFP573
€3.69



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€10.49



PME Dowel Rods Plastic 31cm pk/4

DR125
€4.45



Patisse Silicone Brush 27cm

P10312
€1.99



Patisse Cake Leveler 31 cm

P01792
€7.19



PME Extra Deep Round Cake Pan
Ø10x10cm

RND044
€7.39



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€15.55



Karen Davies Silicone Mould Rustic
Driftwood by Alice

KD190
€32.29



Katy Sue Silicone Mould Seashells

CE0069
€17.39



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

Overige benodigdheden:

- 380 g egg (7 ½ pc)
- 400 + 50 ml water
- 500 g unsalted cream butter
- Brown cane sugar
- Scissors
- Paper towel
- Skewers

Preheat the oven to 175°C (convection oven 160°C). Add 400 ml of water to 400 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Put the sponge cake mixture, the eggs and 50 ml of water in a bowl and mix at high speed for 8 minutes. Then mix at low speed for another 2 minutes. Grease the three baking pans with cake release and divide the batter over the three pans. Bake the cake in the preheated oven in 30-35 minutes. 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.

Beat 500 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). Flavour the buttercream with strawberry flavour paste. Keep some naturel buttercream aside for covering the cake.

Cut the cake boards to size so that they fit exactly under each cake. Cut each biscuit horizontally twice with the cake leveller. Fill the cakes with strawberry buttercream and cover the cakes with the naturel buttercream. Put it in the fridge. Knead 750 grams white fondant and colour it brown with colour gel. Push a piece of fondant in the driftwood mould, remove excess fondant with your finger and then push the fondant out of the mould. Repeat this until you have enough pieces to cover the 15 cm and 10 cm cake. Colour these pieces on paper towel with the black and two brown colour dusts using a brush. Push them gently on the sides of the cake. Cover the 15 cm and 10 cm cakes with the driftwood and put them in the fridge. Make another piece of driftwood to put on top of the cake. Thin some extra white colouring with a drip of water and paint a text on the driftwood. Let it dry.

Knead royal blue colour gel through 250 grams of white fondant. Knead baby blue colour gel through another 250 grams of white fondant. Make sure you get a nice gradient from blue to white. Roll it out very thin and use the cutting wheel to cut out long shaped strips. Put this on a foam pad and roll the ball tool over the top edge of the strips. This way you'll create ruffles. Do this for royal blue, baby blue and white coloured fondant. Stick the strips to the 20 cm cake. Start with white on the top of the side of the cake. Then work down with the two colours of blue. Put dowels in the 20 cm and 15 cm cake and cut them to size. Stack the three cakes on top of each other.

Knead the remaining white fondant with some brown and black fondant, don't knead it completely to create a marble effect. Push the fondant in the shell mould. Make as much shells as you need. Sprinkles some brown cane sugar over the edges and on top of the cake. Decorate the cake with the shells. Place the driftwood sign on top of the cake, using skewers to let it stand up.