

de leukste taarten shop



Autumn Fault Line Cake

A cake for every occasion with an extra touch of creativity! Allow us to introduce the Fault Line Cake. Instead of carving out slices of cake, a portion of the cake is adorned with delightful options such as buttercream, Enchanted Cream, or ganache. This cake is fully immersed in the autumn theme, perfect for occasions like Halloween!

Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake
500g

F11180
€5.79



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Fondant Spring Green 250g

F20115
€2.85



FunCakes Fondant Elegant Ivory 250g

F20105
€2.85

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FunCakes Nonpareils Gold 80g

F51985
€2.99



FunCakes Nonpareils Orange 80g

F51510
€2.85



FunCakes Nonpareils Red 80g

F51540
€2.85



FunCakes Nonpareils Bronze 80g

F51595
€2.99



FunCakes Sparkle Dust Classic Gold

F41130
€3.99



FunCakes Colour Dust Cherry Red

F45220
€3.49



FunCakes Colour Dust Pumpkin Orange

F45265
€3.49



FunCakes Colour Dust Milk Chocolate

F45270
€3.49



FunCakes Chocolate Melts Milk 350g

F30110
€9.69



Sugarflair Rejuvenator Spirit (Alcohol)
14ml

K101
€4.55



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19



Wilton Basic Turntable

03-3120
€11.85

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Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Brush set/5

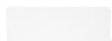
02-0-0019
€10.15



Wilton Cake Leveler 25cm

02-0-0129
€4.15

Patisse Cake Edge Scraper



P01541
€4.59



Wilton Spatula Angled 32,5cm

02-0-0180
€4.85



Wilton Decorator Preferred Deep Round Cake Pan Ø15x7,5cm

03-0-0035
€10.65



FMM Cutter Creative Leaf

CUTLEAF
€6.65



Ingredients

- FunCakes Mix for Choco Sponge Cake 400 g
- FunCakes Mix for Cookies 250 g
- FunCakes Sugar Paste Spring Green
- FunCakes Sugar Paste Tiger Orange 150 g
- FunCakes Sugar Paste Elegant Ivory 150 g
- FunCakes Nonpareils Gold
- FunCakes Nonpareils Orange
- FunCakes Nonpareils Red
- FunCakes Nonpareils Bronze
- FunCakes Sparkle Dust Classic Gold
- FunCakes Colour Dust Cherry Red
- FunCakes Colour Dust Pumpkin Orange
- FunCakes Colour Dust Milk Chocolate
- FunCakes Chocolate Melts Milk 600gr
- FunCakes Magic Roll-Out Powder
- FunCakes Bake Release Spray
- Sugarflair Rejuvenator Spirit - Alcohol
- 400 ml whipped cream
- 90 ml water
- 75 g soft unsalted butter
- 5,5 eggs (aprox. 275 g)

Supplies

- FunCakes Decorating Bags 46 cm pk/10
- Wilton -Wide Glide- Rolling Pin 50cm



- Wilton Basic Turntable
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorator Preferred Spatula Angled 32,5 cm
- Wilton Decorating Brush Set/5
- 2 x Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm
- Wilton Taartzaag / Cake Leveler -25cm-
- FMM Creative Leaf cutter set/4
- Patisse Cake Edge Side Scraper
- Parchment paper

Step 1: Make the chocolate ganache

Heat 400 ml of whipped cream in the microwave until it's just about to boil. Add 600 grams of chocolate melts and stir until you have a firm and glossy mass. Let it cool while stirring occasionally.

Step 2: Bake the cookies

Preheat the oven to 180°C (convection oven 160°C). Prepare 250 grams of FunCakes Mix for Cookies as indicated on the packaging and roll it out on a work surface dusted with roll out powder to a thickness of 2 mm. Cut out leaf shapes from the dough and place them on a baking sheet lined with parchment paper. Bake the cookies for 10-12 minutes until golden brown and let them cool completely. After cooling, color the cookies with orange, red, and brown color powder using a brush.

Step 3: Bake the chocolate sponge

Prepare 400 grams of FunCakes Mix for Choco Sponge Cake as indicated on the packaging. Grease the baking pans with bake and release spray and divide the batter between the two pans. Bake the chocolate sponge for about 30-35 minutes until done, then allow it to cool on a cooling rack after



baking.

Step 4: Create the fondant pumpkins

Knead the orange and ivory fondant well and create mini pumpkins. Use a flat brush to give the orange pumpkins color in the crevices with a mixture of orange and cherry red color powder. Color the ivory pumpkins with brown color powder. Use a small piece of green fondant to make the crowns and tendrils on the pumpkins.

Step 5: Cut and fill the sponge cake

Whip the cooled ganache in a mixer until it is smooth and fluffy. Cut both sponges into two layers with a cake leveler and apply a thin layer of ganache between the layers. Place the cake on the turntable and also apply a very thin layer of ganache all around. Use a spatula and side scraper for this. Make sure to save some ganache for decoration!

Step 6: Decorate the cake with nonpareils

Mix all 4 colors of nonpareils and sprinkle them on top of the cake, pressing gently against the upper part of the side. Place the cake in the refrigerator for 10 minutes to set.

Step 7: Decorate the cake with ganache

Put the remaining ganache in a piping bag and cut a small tip. Apply a thick layer of ganache to the bottom of the cake, stopping just above the lower part of the nonpareils. Smooth it gently with the side scraper, applying gentle pressure. Put the cake in the refrigerator for half an hour to set.



Step 8: Decorate the cake

Create a paint by mixing the golden ginger sparkle dust with a bit of rejuvenator, and carefully paint the edge of the ganache gold. Attach the cookies and pumpkins on top of the cake using a small amount of ganache.

Step 9: Enjoy this delicious Autumn Fault Line Cake!

This recipe was made possible by FunCakes.