



Spring Sugar Sheet Cake

During the live broadcast on Facebook on Thursday, April 16, 2020, Annemiek made a beautiful Spring Sugar Sheet Cake using FunCakes' colored sugars.

Boodschappenlijstje

	FunCakes Mix for Sponge Cake Deluxe 500 g F10100 €4.21		FunCakes Mix for Macarons, Gluten Free 300 g F11115 €4.33
	FunCakes Mix for Swiss Meringue Buttercream 400 g F10145 €4.41		FunCakes Food Colour Gel Bright Green 30 g F44155 €3.02
	FunCakes Nonpareils Green 80 g F51535 €2.25		FunCakes Nonpareils Yellow 80 g F51530 €2.25
	FunCakes Food Colour Gel Yellow 30 g F44115 €3.02		Wilton Decorating Tip Round #1A 02-0-0166 €2.00
	Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm 03-3136 €5.82		Wilton Disposable Decorating Bags pk/12 03-3111 €5.06
	Wilton Decorating Tip #1M Open Star Carded 02-0-0151 €2.00		Silikomart Wonder Cakes Macaron Mat MAC01A €14.75
	Patisse Parchment Paper Sheets 38x30cm pk/20 P01733 €3.27		PME Palette Knife Angled Blade -23 cm- PK1013 €4.24



PME Easy Cut Dowels -30cm- pk/4

DR212
€2.80



PME Deep Round Cake Pan Ø 15 x
7,5cm

RND063
€7.61



PME Craft Brush Set

CB1007
€5.86



PME Deep Round Cake Pan Ø 20 x
7,5cm

RND083
€11.09

Ingredients

- FunCakes Baking Mix for Biscuit Deluxe 500 g
- FunCakes Musket seed Yellow
- Funcakes Musket seed Green
- FunCakes edible Gel Dye Bright Green
- Funcakes edible Gel Dye Yellow
- FunCakes Flavor paste Lemon
- Wilton nozzle #1M Open Star
- FunCakes Mix for Swiss Merinque Buttercream
- Wilton Nozzle #1A Round
- Funcakes Mix for Macaroons

Supplies

- Wilton rolling stick 50cm
- PME Deep Round Baking Form 20x7,5 cm
- PME Deep Round Baking Form 15x7,5 cm
- PME Decoration Brushes Set/5
- PME Palette Knife Corner 23 cm
- Silikomart Macaron Mat
- Patisse Baking paper sheets 38x30 cm pk/20
- FunCakes cake cartons Silver/Gold - Round 15cm
- Wilton Recipe Right Non-Stick Cooling Grid 40x25 cm
- PME Dowel Sticks Easy Cut 30cm
- Wilton Disposable Piping Bags 30cm

Step 1: Make the sugarsheets

A day in advance make the sugarsheets. Put 180 grams of colored sugar per color together with 1 tablespoon of glucose syrup in a bowl and mix well. Put this on a sheet of baking paper and put a sheet of baking paper on top of the sugar mixture as well. Carefully roll it out to about 3 mm thickness and the desired length and height and let it dry overnight on the table.

Step 2: Make the Macaron mix

Make the macaron mix as directed on the package and color it in the desired color. Put this in a piping bag with #1A and pipe caps on the mat. Let this air dry for two hours before baking them for about 15 minutes in a preheated 140 degree oven (130 degree hot air oven).

Let them cool on the mat before removing them.

Step 3: Prepare the Biscuit mix

Preheat the oven to 180 degrees (hot air oven 160 degrees) and grease the baking pans with baking spray. Make the 400 grams cookie mix as indicated on the package with 40 ml water and 6 eggs. Divide this between the two baking pans and bake the cookies for about 30-35 minutes until done. After baking, dump them on a cake rack and let cool completely.

Step 4: Prepare the Swiss Meringue Buttercream

For one serving: mix 100 g of mix with 70 ml of warm tap water, beat with a whisk on the highest setting for 8 minutes until fluffy. Add 220 g unsalted cream butter to the mixture in 4 parts, mix completely before adding the next part. Then mix it through on the highest setting for about 8 minutes until smooth and season with the lemon flavor paste. Divide it into 2 portions and color it with the color gels green and yellow.

Step 5: Filling and icing the cake

Cut the cookies both twice and fill with a layer of lemon curd and a layer of colored Swiss Meringue Buttercream. Coat 1 cake all around with the yellow Swiss Meringue Buttercream and the other with the green Swiss Meringue Buttercream. Put the cakes in the refrigerator for an hour to let them stiffen.

Step 6: Filling and decorating macarons

Put some Swiss Meringue Buttercream of your choice of color in a piping bag with #1A and fill the macarons with cream. Make a mix of the two colors of musket seeds and roll the sides of the macarons through this. Stick a small flower on the macarons.

Step 7: Cake decorating

Put some Swiss Meringue Buttercream of your choice of color in a piping bag with #1M. Stack the cakes on top of each other using dowels and a cake board. Cut the bottom of the sugarsheets straight and fold this around the cakes. Pipe tufts with the cream (#1M) and gently press a macaron and golden chocolate balls into these. Make a paint from the golden ginger dust and rejuvenator and carefully paint the edges of the sugarsheets gold.