



'With lots of love' cake

Show how big your love is with this pink fondant cake!

Boodschappenlijstje



PME Palette Knife Angled Blade -23 cm-

PK1013
€4.99



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



Cookie Cutter Heart 10 cm

K030210
€3.05



PME Extra Deep Round Cake Pan Ø 15 x 10cm

RND064
€10.49



RD Food Art Pen - Red -

RD3142
€3.85



PME Heart Cutters Set/3

SH251
€1.50



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100
€4.95



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Bright White 250 g

F20100
€2.85



FunCakes Sugar Paste Fire Red 250 g

F20120
€2.85



FunCakes Sugar Paste Hot Pink 250 g

F20185
€2.85



FunCakes Sugar Paste Pastel Pink 250 g

F20240
€2.85



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Flavour Paste Raspberry 120 g

F56240
€5.89

Other materials:

- 4 eggs
- 25 + 200 ml water
- 250 gram unsalted cream butter
- Decorative band
- Skewer

2 days in advance:

Knead 200 gram red fondant and roll it out on a surface covered with Magic Roll-Out Powder. Cut out the big heart. Prick the toothpick in the bottom of the heart and let it dry well.

On the day itself:

Preheat the oven to 175°C (convection oven 160°C). Mix 200 gram FunCakes mix for Buttercream with 200 ml water and set aside. Put 250 gram FunCakes mix for Sponge Cake Deluxe, 4 eggs and 25 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into the buttered baking pans (1/2 to 2/3 full). Bake the cake in 30-35 minutes until golden brown. Release the cake immediately after baking and let it cool down on a cake grid.

Beat 250 g of unsalted (cream) 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). Add FunCakes Flavouring Raspberry to the buttercream.

Cut the sponge cakes horizontally twice and fill the layers with buttercream. Cover the cake with buttercream. Put in the fridge for 30 minutes.

Knead 500 gram pastel pink fondant and roll it out on a surface covered with Magic Roll-Out Powder. Cover the cake with the fondant. Roll out white, hot pink, red and pastel pink fondant thinly (50 gram of each colour). Cut out little hearts. Paint dots on the white hearts with the red food brush. Use dibble glue to stick the hearts to the cake. Place the big red heart on top of the cake. Decorate the bottom and to edge with a decorative band.