



Wilton Gum Paste Flower Stacked Cake

With the Wilton gum paste flower cutter set you can make this beautiful stacked cakes with several lovely flowers. These mini stacked cakes are great as a birthday cake. The cakes are cover with delicious chocolate fondant from Satin Ice.

Boodschappenlijstje



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€8.95



PME Plunger Cutter Flower Blossom set/4

FB550
€9.99



PME Deep Round Cake Pan Ø10x7,5cm

RND043
€6.05



Rainbow Dust Essentials Edible Glue 25g

RD9345
€2.85



FMM Mats Veining set/4

CUTVNM2
€8.45



Patisse Cooling Grid Round 32cm

01320
€7.19



Dekofee Floral Tape Middle Green 12mm

DF0731
€3.15



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€3.96



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Sugar Paste Mellow Yellow 250g

F20145
€2.28



FunCakes Sugar Paste Tiger Orange 250g

F20250
€2.28



FunCakes Sugar Paste Sweet Pink 250g

F20110
€2.28



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Cake Drum Round Ø20 cm -
Silver

F80795

€1.85

Other materials:

- 5 eggs (approx. 250 gram)
- 375 gram butter
- 125 ml water

All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 500 grams of the mixture, 250 grams of butter and 5 eggs in a bowl and mix on low speed for 4 minutes to a smooth batter. Divide the batter of the increased baking pans and bake the cakes in approx. 70-75 minutes. Let the cakes cool down.

Cut of all three the cakes a slice diagonally. Cut them in half and fill the with a filling of your choice.

In the meanwhile, make the buttercream. Add 125 ml of water to 125 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 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).

Cover all three cakes with buttercream. Knead 1200 gram chocolate fondant well, divide the fondant in three and roll it out on some icing sugar. Cover the cakes with the fondant and stack them on each other. Take a dowel and place that true the middle of the cakes. Cut of the top, just a bit smaller than the last cake, so that you don't see the dowel anymore.

PLEASE NOTE! This technique is only suitable for cakes with a smaller size, for bigger cakes you need to use another technique.

You can finish the cake with a roll of fondant. Get all the three blue/purple cutter with matching vening mat from the flower set. Make flowers in orange, yellow and pink in different sizes with these cutters. Cover the ball on the stamen with some glue and pin a flower on it. Let it dry.

Then tape the flowers together in small bunches with the tape. The place the bunches on a lovely way on the cake. You can even finish the drum with a pretty ribbon.