



Painted Daisies

With spring around the corner this cake is absolutely perfect. The daisies are growing in our direction and that makes us happy. Very happy.

Boodschappenlijstje



RD Essentials Edible Glue 25g

RD9345
€2.85

Other materials

- 2 x 4 eggs
- 2 x 25 ml of water
- 200 ml of water
- 250 gram soft unsalted butter

Make sure all the ingredients are at room temperature. Preheat the oven at 180 °C (convection oven 160°C).

Prepare the buttercream by adding 200 ml of water to 200 gram of Mix for Buttercream and beat this with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Lubricate the baking pan with baking spray.

Mix 250 gram of Mix for Sponge Cake with 4 eggs and 25 ml of water. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 30-35 minutes. Don't open the oven between! 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. Then bake a second sponge cake.

Add a tea spoon of tylopoeder to 150 gram of white fondant and knead well. We're now going to create the daisies. Proceed as follows: roll out the fondant thinly and use the Daisy Cutter to cut out the flowers. For each daisy cut out 2 flowers and place them shifted on top of each other. Use the yellow fondant to make little scoops like the size of a pea and make it a bit flat by pushing it. Cover the scoops with edible glue and sprinkle them with yellow sugar. Make sure the scoops are fully covered by sugar and stick them in the heart of the flowers. For a vivid effect leave the flowers while drying in a wad of paper with a little pit in it. This will ensure the daisies dry while being formed open. If possible, prepare the flowers one day in advance for them to harden well.

Now finish the buttercream. Beat 250 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture you've put aside before 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 cream with the cherry flavouring.

Cut both sponge cakes in half once, add the buttercream in between the layers en put them all on top of each other again. Also cover the outside of the cake with buttercream and put it away in the fridge for the buttercream to stiffen.

Knead the white fondant you've got left and colour it with the teal colouring. Roll out to a large round and use it to cover the cake. Remove the remaining fondant. Put the different green colourings apart from each other on different saucers and add some lemon extracht to create paint. Paint long blades of grass and flower stalks on the cake. Use the white colouring to paint half flowers on the cake. Let this dry completely before you stick the white flowers here and there on the cake using edible glue. The cake is now ready to cheer up lots of people!

This recipe has been made possible by Wilton

