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Royal Cake

Make this beautiful cake with the Dutch flag for Kingsday! You can easily make the cake with the FunCakes Mix for Sponge Cake. After baking you can fill the cake with a delicious layer of buttercream and lemoncurd. Then it is time to make the Dutch flag. Use the multi ribbon cutter to make strokes in red, white and blue.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€3.96



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Sugar Paste Bright White
250g

F20100
€2.85



FunCakes Sugar Paste Fire Red 250g

F20120
€2.28

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FunCakes Sugar Paste Mellow Yellow
250g

F20145
€2.85



FunCakes Sugar Paste Tiger Orange
250g

F20250
€2.28



FunCakes Sugar Pearls Medium
Metallic Gold 80g

F51650
€4.52



FunCakes Flavour Paste Orange 120g

F56305
€4.79



FunCakes Sugar Paste Denim Blue
250g

F20180
€2.85



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.95



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.99



PME Plastic Rolling Pin 22,5cm

PP86
€6.29



PME Cake Leveler Small 25cm

CL12
€5.79



Katy Sue Silicone Mould Crowns

CE0042
€13.95



Other materials:

- 3 eggs (160 gram)
- 221 ml water
- 250 gram butter
- Lemoncurd

Step 1: Bake the sponge cake

Prepare 210 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Fill the greased cake pan (1/2 to 2/3 full). Bake the cake in a preheated oven at 175°C (347°F) for approximately 30-35 minutes until done. Allow the cake to cool well after baking.

Step 2: Make the buttercream

Prepare 200 grams of FunCakes Mix for Buttercream as indicated on the packaging. Flavor the buttercream with FunCakes orange flavor paste. Slice the cake twice and fill the bottom layer with lemon curd, place the second layer on top, and spread this layer with buttercream. Place the final layer on top and cover the entire cake with the cream.

Step 3: Decorate with sugar paste

Roll out the orange sugar paste and use it to cover the top of the cake. Then roll out the red sugar paste into a long strip. Cut strips from it with the multi-ribbon cutter, approximately 3 cm wide. Apply a little glue to the bottom of the strips and stick them around the cake. Repeat this for the white and blue sugar paste until the cake is completely covered in the colors of the Dutch flag.



Step 4: Make the sugar paste crowns

For the crowns, knead the yellow sugar paste well and fill the mold with it. Place the mold in the freezer for about 10 minutes so that the crown easily comes out of the mold. Make as many crowns as you like. Coat all the crowns with glue and sprinkle them with glitter. Decorate the crowns with pearls. Let the crowns harden over a round shape so they remain nice and round. Then stick them on your cake. If the crowns don't stand well, you can insert a cocktail stick for a little extra support.

Note: The glitter on the crowns is not edible. Remove the crowns from the cake before consumption or use an edible glitter variant.