



Beautiful butterflies

Make this beautiful butterfly cake with our recipe. In this recipe we explain you step by step how to make this delicious cake with white chocolate ganache and fondant butterflies.

Boodschappenlijstje



PME Butterfly Plunger Cutter set/3

BU910
€9.45



PME Plastic Dowel Rods (31 cm) Pk/4

DR125
€4.45

Other materials:

- 350 ml whipping cream
- 3 filled sponge cakes (Ø15 cm, Ø20 cm, Ø25 cm) on a solid cake board
- 50 ml water

Make the ganache a day in advance. Boil 350 ml cream, remove the pan from the heat and stir 700 gram white chocolate true the cream. Keep stirring until the cream is dissolved completely. Cover the bowl and let this stiffen for at least 24 hours on the counter top.

Stir the ganache a bit. When it is too hard you can heat it a bit in the microwave. Lubricate the cakes with a thick layer of cream. Place a cake on the turntable, keep your side scrape attached to the cake and make a slow movement along the cake so that it is smooth. The best is when you can just see a little bit of cake true the ganache. Use a spatula to make the top smooth. Do this for all three cakes and place them at least 1 hour in the fridge to harden.

Remove the smallest cake from the fridge and lubricate it thinly with water. Knead 450 gram fondant well and roll it out on some icing sugar. Cover the cake with the fondant and remove the remaining fondant. Gently rub the flexi smoothers towards each other, one on the side of the cake and one on the top. If you quietly persevering you get a nice sharp edge. Use this technique on all the cakes. Cut the dowels on the correct height and press them in the cakes. Stack the cakes on a drum.

Knead the white fondant and divide them in parts. Colour the parts of fondant with the Wilton colours and roll them out thinly. First cut out the black butterflies and paste them on the bottom cake (just as in the example). Work from the bottom to the top layer, from black to colour, from flat to 3D and from small to large.

As at last you will make the lace butterflies. Preheat the oven to 110°C (convection oven 100°C). Mix 50 gram mix for lace with 50 ml water. Colour the mixture, add it to the mat and remove the remaining lace with the side scraper. Place the mat in the oven and let the lace dry in approx. 10 minutes. The lace butterflies are ready when you can easily remove a butterfly from the mat.

The lace butterflies can't be kept in the fridge, so paste them carefully on the top of the cake when before you serve it. When the butterflies become too hard, you can carefully make them a bit softer with the steam from the kettle.