



## Tiered Cake with Covering Paste

FunCakes has introduced a new type of fondant to their product range: the covering paste! This is a fondant that's incredibly flexible and easy to work with, making it the ideal choice for covering your cakes. You can roll out the covering paste to a thickness of less than 2 mm, perfect for flawless edges! Choose your favourite color of covering paste and give it a try with this recipe. We're already big fans of it!

## Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe  
500g

F10100  
€4.95



FunCakes Mix for Buttercream 500g

F10125  
€5.09



FunCakes Covering Paste White 500g

F20800  
€5.99



FunCakes Soft Pearls Medium White  
60g

F51810  
€3.49



FunCakes Edible Glue 22g

F54750  
€2.45



FunCakes Bake Release Spray 200ml

F54100  
€4.99



FunCakes Clear Piping Gel 350g

F54410  
€6.69



FunCakes Sphere Cake Dummy Ø3cm  
pk/3

F82325  
€3.99



FunCakes Sphere Cake Dummy Ø5cm  
pk/3

F82330  
€4.45



FunCakes Sphere Cake Dummy Ø7cm  
pk/3

F82335  
€5.29



Wilton Extra Deep Round Cake Pan  
Ø15x10cm

129001701  
€12.85



Wilton Extra Deep Round Cake Pan  
Ø20x10cm

129001703  
€15.89



Wilton Basic Turntable

03-3120  
€11.85



Wilton Recipe Right Non-Stick Cooling  
Grid 40x25cm

03-3136  
€6.85



Wilton Dowel Rods Plastic set/4

05-0-0028  
€3.59



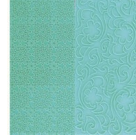
Wilton Comfort Grip Spatula Curved 22,5cm

03-3133  
€6.05



Wilton Cake Leveler 25cm

02-0-0129  
€4.15



FMM Impression Mats Vintage Lace set/2

CUTIMP3  
€8.45



Patchwork Cutter Diamond Design

PWDIAMOND  
€0.99

## Ingredients

- FunCakes Mix for Sponge Cake Deluxe 500 g
- FunCakes Mix for Buttercream 300 g
- FunCakes Soft Pearls Medium White
- FunCakes Edible Glue
- FunCakes Bake Release Spray
- FunCakes Clear Piping Gel
- Jam of choice
- 8 eggs
- 300 ml + 50 ml water
- 375 g (soft) unsalted butter

## Supplies

- FunCakes Sphere Cake Dummy Ø3 cm
- FunCakes Sphere Cake Dummy Ø5 cm
- FunCakes Sphere Cake Dummy Ø7 cm
- FunCakes Cake Card Gold/Silver -Round- 15cm
- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm
- Wilton Extra Deep Round Cake Pan Ø 20 x 10 cm
- Wilton Basic Turntable
- Wilton -Perfect Height- Rolling Pin 22,5cm
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Dowel Rods Plastic set/4
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Taartzaag / Cake Leveler -25cm-
- FMM Multi Ribbon cutter

## Step 1: Bake the Sponge Cake

Preheat the oven to 180°C (convection oven 160°C) and grease the cake pans with baking spray. Prepare 500 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Divide the batter between the cake pans and bake the sponge cakes for approx. 30-35 minutes until they are fully cooked. Turn them out onto a cake rack and let them cool thoroughly, immediately after baking.

## Step 2: Prepare the Buttercream

Meanwhile, prepare 300 grams of FunCakes Mix for Buttercream as indicated on the packaging.

## Step 3: Cut and fill the sponge cakes

Cut each sponge into two layers using a cake leveler and fill them with jam of your choice and a thin layer of buttercream. Afterward, cover the entire exterior with a thin layer of buttercream. Place the cakes in the refrigerator and let them set for at least half an hour.

#### **Step 4: Cover the cakes with covering paste**

Knead the covering paste until it's smooth and roll it out to a thickness of 2 mm. Use it to cover the cakes, and use a diamond cutter to create a pattern on the smaller cake. Finally, attach the white pearls in the intersections.

#### **Step 5: Create the decorative border**

Take a portion of the covering paste and roll it into a long stick shape. Impress the texture with an impression mat and use a strip cutter to create a strip that's approx. 3 to 4 cm wide, long enough to go around the cake. Secure it with edible glue.

#### **Step 6: Stack the cakes**

Insert four dowels into the larger cake and cut them to size. Place the smaller cake on a cardboard cut to fit if needed, and use a bit of buttercream to ensure the cakes don't shift.

#### **Step 7: Decorate the tiered cake**

Coat the styrofoam balls with piping gel and cover them with a thin piece of covering paste. Attach the balls to the cake using a bit of buttercream.

#### **Step 8: Enjoy this Elegant Tiered Cake with Covering Paste!**

*This recipe is made possible by FunCakes.*