



## Valentine Cake

Surprise your lover with a homemade Valentine cake. Make the cake border of FunCakes fondant. Add some hearts and roses made with several cutters and molds. Follow the step by step instructions for a lovely result. Also suitable for Mother's day.

## Boodschappenlijstje



FMM Alphabet & Numbers tappits  
Upper Case

CUTALP1  
€5.09



RD Essentials Edible Glue 50g

RD9340  
€4.07



FunCakes Sugar Paste Fire Red 250 g

F20120  
€2.42



FunCakes Mix for Sponge Cake Deluxe  
500 g

F10100  
€4.21



FunCakes Sugar Paste Sweet Pink 250  
g

F20110  
€2.42



FunCakes Mix for Buttercream 500 g

F10125  
€4.33



FunCakes Sugar Pearls Small Metallic  
Silver 80 g

F51770  
€4.16



Karen Davies Silicone mould - Large  
Rose

KD955  
€24.90



FunCakes Sugar Paste Bright White  
250 g

F20100  
€2.42



PME Craft Brush Set

CB1007  
€5.86



FunCakes Cake Board Square 27,5 x  
27,5 cm - Silver

F80695  
€1.57

Bake the cake according to the instructions on the package of the FunCakes mix for Sponge Cake, by using 250 gram mix. Fill the cake to your liking and cover it with buttercream or apricot jelly. Cover the cake with white fondant.

Coat the cake board with approx. 2/3 part of the red fondant. Put the cake on the coated cake board. Cut strips out of pink fondant, using the Wilton Ribbon cutter, and cut these strokes into squares. Make sure the squares are 2 cm bigger than your cake is high. If you make more at once, keep them in a plastic case or cover them with foil to prevent them from drying out. You can also make one square at the time.

Fold the square piece of fondant approx. 1 cm to behind on 1 side and stick the piece over the edge of the cake, making sure that the bottom is placed on the cake board. Glue the piece to the cake. Make sure that the strips fall straight down. Repeat this with a next square piece of fondant, and let a small piece overlap with the previous square. Repeat this until the entire edge of the cake is coated. Tip: don't glue the first piece to the cake yet, as the last piece has to be placed under it.

Make roses out of red fondant, using the silicone mould. You can also make the roses beforehand. Put some fondant in the mould, press firmly and put the mould in the freezer for approx. 10-15 minutes, the roses will come loose easily after that. Decorate the top edge of the cake with the roses. You can also stick it with edible glue.

Cut out a heart with red fondant and a smaller heart with pink fondant. Put the pink heart on the red heart, somewhat askew. Decorate the top corners of the hearts with silver pearls. Attach them by making a small dunk with the back side of a brush and use a bit of glue to attach them.

Cut out white letters with the Letter Tappits saying 'I love you' or use 3 different languages: Je t'aime, te amo, I love you (ik hou van je)... To work with the Tappits, unroll the fondant very thinly and cut the wanted letter by pressing the Tappit into it, then tap on your worksheet with the Tappit to make the letter come loose. Let it dry for a little while, so that it's easier to place it where you want. When they're placed at your liking, put a bit of edible glue next to the letter and shove the letter on it.