

de leukste taarten shop



Spring towers

These spring towers are made of cake in three different tones of purple. After that they are decorated with a delicious swirl buttercream, a bit of nonpareils and a purple sugar flower.

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05



FunCakes Marzipan Grass Green 250g

F28115
€4.19



FunCakes Nonpareils Purple 80g

F51500
€2.85



FunCakes Mix for Buttercream 500g

F10125
€5.09

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FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Food Colour Gel Purple 30g

F44120
€2.92

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Other materials:

- 5 eggs (approx. 250 gram)
- 400 gram unsalted butter

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Divide batter over 3 bowls, colour every bowl in a purple tone. Please note, the colour is intensified by baking. Fill 3 decorating bags with a colour purple. Line a muffin pan with paper baking cups, and half fill the cups with batter. One colour per baking cup. Bake the cupcakes in the preheated oven for approx. 18-20 minutes.

Let the baking cups cool down after baking. Remove the baking cups and use a the cookie cutter to cut out rounds. Cut the rounds true, so that you have a slice of cake with a thickness of 1 cm.

Knead the marzipan well and roll this out on a with icing sugar covered work surface till it has a thickness of 2 mm.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture 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).

Take each time 3 different colours of cake and fill every layer up with a thin layer of cream. Cut of the top of the decorating bag and place tip 1M in the bag. Fill the bag with the cream. Pipe a roset on every cake. Decorate the cakes with marzipan leafs, purple flowers and some purple nonpareils.