



Strawberry Fondant Cake

This delicious classic strawberry fondant cake is always a hit! It's easy to make and doesn't require many ingredients, but that doesn't make it any less tasty.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€3.96



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Flavour Paste Strawberry
120g

F56220
€5.89



FunCakes Sugar Paste Bright White
250g

F20100
€2.28



Wilton Decorator Preferred Deep
Round Cake Pan Ø20x7,5cm

03-0-0034
€11.05

Supplies to add yourself:

- FunCakes mix for Buttercream 500g
- FunCakes baking mix for Sponge Cake Deluxe 500g
- FunCakes Strawberry Flavour Paste
- 2 x FunCakes Rolled Fondant White 250g
- 25 + 150 ml water
- 4 eggs (200g)
- 180g unsalted butter
- Icing sugar
- Strawberry jam
- Optional: decoration of your choice
- Optional: colouring for the fondant

Necessities

- Wilton Baking pan Ø20cm x 7.5cm
- Cake leveller
- Spatula
- Rolling pin

Step 1: Bake cake

Make sure all ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 250 gram mix for sponge cake deluxe, 4 eggs and 25 ml water and beat the batter on the highest speed for 7-8 minutes, then mix for another 2-3 minutes on low speed. Fill a greased baking tin (1/2 to 2/3 full) and bake the cake in the preheated oven for 30-35 minutes.

Step 2: Making Buttercream

Process the ingredients at room temperature. Mix 150 gram mix for buttercream with 150 ml water, beat the mixture with a whisk and let this mixture set for at least one hour at room temperature. Beat 180 grams of unsalted butter until creamy in about 5 minutes. Add the mixture in parts to the butter, mixing completely before adding the next part. Mix it all into a smooth cream (about 10 minutes). Add the strawberry flavour paste to taste.

Step 3: Spread and fill the cake

Cut the sponge cake into 1 or 2 layers with the cake leveller, or use a long bread knife. Fill the layers with a layer of strawberry jam and buttercream. Stack the layers on top of each other. Cover the cake all around with a thin layer of buttercream using a spatula. Put the cake in the fridge for a while.

Step 4: Cover the cake

Knead the fondant and roll it out on a work surface dusted with icing sugar until it is 2-3 mm thick. Remove the cake from the fridge and cover the cake with the fondant. Cut off the excess fondant.

Tip: you can colour the fondant with food coloring. Decorate the cake as you wish with tufts, fruit,



sprinkles or fondant decorations.