



Cake with rosettes for Mother's Day

Make this beautiful cake with rosettes for Mother's Day! The cake in different colors is easy to make with the mix for cupcakes from FunCakes and the Wilton icing color pink. Finish the cake, by spraying rosettes in different shades of pink cream on the cake. Enjoy your cake!

Boodschappenlijstje



PME Cake Leveler Small -25 cm-

CL12
€5.45



Other materials:

- 5 eggs
- 250 gram butter

Preheat the oven at 160°C. Prepare the batter according to the instructions on the package of the 500 gram FunCakes mix for cupcakes. Divide the mixture into 4 equal parts. Colour 3 parts with the icing color, where you make each part slightly darker.

Bake the layers separately in a preheated oven for approx. 20 minutes. Let the layers cool down on a cooling rack.

Lay the darkest layer on the cake board and cover this with a thin layer of cream. Then place the lighter layer on top of the first one and cover this also with a thin layer of cream. Repeat this for the other two layers. Cover the entirety cake with a thin layer of cream.

Color 3 portions of approx. 150 gram cream pink. Take the same division of color as in the batter. Put the tip in the decorating bag and fill the first bag with the darkest color cream. Spray rosettes at the bottom of the cake, to do this make a circle with your decorating bag. Make 2 rows above each other. Spray rosettes on the whole cake, each one with a lighter color pink. Finish on top with rosettes of white cream. Finally, spray a lovely edge along the cake.