



Mother's day cake

Make this beautiful pink stacked cake for Mother's day! Instead of the usual buttercream, this cake is filled with delicious bavarois. Decorate the stacked cake with lovely roses made with the FunCakes mix for Royal Icing. The prints of the roses are easy to make with help of Deleukstetaartenprints.nl.

Boodschappenlijstje



PME Deep Round Cake Pan Ø 20 x 7,5cm

RND083
€13.05



RD Essentials Edible Glue 50g

RD9340
€4.79



PME Dowel Rods Wood pk/12

DR1008
€3.85



PME Deep Round Cake Pan Ø 15 x 7,5cm

RND063
€8.95



PME Cake Leveler Small -25 cm-

CL12
€5.45



Patisse Disposable Decorating bags 41, 24 pieces

02435
€5.85

Other materials:

- Roses prints on ouwel of frosty sheets (Deleukstetaartenprints.nl)
- Water
- 5 eggs
- 150 gram butter
- 250 ml whipped cream

Cut out the prints of the roses two days before you make the cake. Roll out a small amount of white fondant. Use the round & wavy cutter to cut a round. Lubricate the entire round with piping gel and place the print the middle. Sprinkle some mini silver sugarpearls over the round. Let it dry for at least two days.

First prepare the royal icing. Add 30 ml of water per 250 grams of (sifted!) mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. Place the adaptor in the decorating bag and place tip 102 on top of it. Dip the brush in the pink icing color and put a line in the bag on the side where the narrow side of the tip is. Fill the piping bag with the white icing.

First spray the base of the rose. Lubricate the ends of the cocktail sticks lightly with Crisco. This will make it easier to remove the roses later. First make the knobs, hold the stick in your left hand. Put the tip with the narrow side facing up and the thick side to the back of stick and spray while turning the stick (counterclockwise). If you have arrived at the beginning again, move the bag down and take it away. Insert the knobs in a dummy and let them dry for at least half an hour.

Finish the roses with spraying leaves on the knobs. Place the bag with the thin side up, next to the knob, with the top at the same height. Spray while you rotate the stick three leaves. Spray every leaf approx. a quarter over the previous leaf. Then make a second layer with 5 leaves. Always keep on the same height, hold the bottom of the tip still at the base. By this layer, turn the top of the tip (the thin side) a little further out. Let the roses dry for at least 6 hours.

Make sure that all the ingredients are at room temperature for the sponge cake. Preheat the oven to 175°C (convection oven 160°C). For the cake of 20 cm, put 210 gram mixture, 3 eggs (160 gram) and 21 ml water in a bowl and mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased baking pan (1/2 to 2/3 full). Bake the cake in 30-35 minutes in a preheated oven.

For the 15 cm cake, put 130 gram mixture, 2 eggs (100 gram) and 13 ml water in a bowl and mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased baking pan (1/2 to 2/3 full). Bake the sponge cake in 25-30 minutes in a preheated oven. Release the cakes immediately after baking and let them cool down on a cake grid. When the cakes are cooled down cut them both twice with the cake leveler.

Make the bavarois, beat 250 ml whipping cream until it forms soft peaks. Mix 50 gram bavarois pulver with 60 ml water then carefully fold in the whipped cream with a spatula. Prepare immediately then place in the refrigerator to set for approximately 1 hour.

In order to fill the cake you should make sure that the fondant doesn't come in contact with the

bavarois. Mix 150 gram butter with 150 gram icing sugar at high speed for approx. 10 minutes. Place tip 12 in a decorating bag and fill it with the mix. Spray a edge along the bottom piece of the cake. Fill the inside with the bavarois. Place the next layer of cake on top of the first one and repeat the part with the bavarois. Then place the last layer on top and cover the whole cake with the mix of butter and icing sugar. Repeat these steps for the other cake. Place both cakes after filling for at least an half hour in the refrigerator.

Knead approx. 700 gram white fondant and color it pink. Roll out approx. 300 gram fondant on some icing sugar and use it to cover the cake of 15 cm. Roll out the remaining fondant on some icing sugar and cover the 20 cm cake with it. Place the 20 cm cake on a cakeboard or a lovely board and place the cake of 15 cm on a cakeboard.

Use a sharp knife to cut four dowel rods exactly at the height of the bottom cake. Insert the dowel rods in the bottom cake where you will place the top cake.

Cut out the prints of roses. Cut out three ovals of fondant using the oval cutter. Place the prints on the fondant with a little bit of edible glue. Make a border of mini sugarpearls around the print, just like the border. Place the three ovals on the bottom cake. Use a little bit of royal icing to place the roses on top of the cake. Decorate the top of the cake with dots of royal icing. You can make the dots with a decorating bag and tip 2. Finally, place the topper on top of the cake (use a dowel rod or a stick).

Note: because this cake is filled with bavarois, you need to keep it in the refrigerator. Royal icing becomes week in the refrigerator, place the roses on the cake before serving it.

Tip: make matching mother's day cupcakes!