

de leukste taarten shop



Football cake

Looking for the ultimate cake for a football fan? This football cake is guaranteed to score big at any birthday party or celebration. With fluffy sponge cake layers, creamy mascarpone buttercream, and a realistic football design made from sugar paste, this cake is perfect for kids, friends, or partners who love the game. Add some fun football decorations and let the match begin!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Sugar Paste Bright White
1kg

F20500
€9.49



FunCakes Sugar Paste Raven Black 1kg

F20530
€9.49

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FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Food Colour Gel Holly Green 30g

F44175
€3.65



Wilton Cake Release Spray 200ml

04-0-0513
€5.75



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Cake Card Round Gold/Silver Ø15cm pk/3

F80400
€0.59



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



Wilton Extra Deep Round Cake Pan Ø15x10cm

129001701
€12.85



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Basic Turntable

03-3120
€11.85



Wilton Perfect Height Rolling Pin 22,5cm

02-0-0169
€8.99



Wilton Cake Decorating Football/Soccer set/7

03-9002
€4.19

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Wilton Decorating Tip Multi-open #233

02-0-0153
€2.35



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Comfort Grip Spatula Angled
22,5cm

03-3133
€6.05



PME Plain Edge Tall Side Scraper

PS41
€5.85



PME Cutter Pattern Football/Soccer
set/4

FB49
€4.45



Ingredients

- 400 g FunCakes Mix for Sponge Cake Deluxe
- 200 g FunCakes Mix for Buttercream
- 400 g FunCakes Sugar Paste Bright White
- 300 g FunCakes Sugar Paste Raven Black
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Holly Green
- FunCakes Flavour Paste Mascarpone
- FunCakes Bake Release Spray
- 250 g unsalted butter
- 240 ml water
- 6 eggs (approx. 300 g)
- Jam of your choice

Necessities

- FunCakes Decorating Bags
- FunCakes Cake Cards Silver/Gold - Round - 15 cm pk/3
- Wilton Dowel Rods Plastic set/4
- 2x Wilton Extra Deep Round Baking Pan Ø 15 x 10 cm
- Wilton Cake Leveler - 25 cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40 x 25 cm
- Wilton Basic Turntable for Cakes
- Wilton Perfect Height Rolling Pin 22,5 cm
- Wilton Cake Decorating Football-Soccer Set/7
- Wilton Decorating Tip #233



- Wilton Standard Adaptor/Coupler
- Wilton Comfort Grip Spatula Angled 22,5 cm
- PME Plain Edge Tall Side Scraper
- PME Geometric Multicutter Hexagon Set/3

Step 1: Prepare the oven and baking pans

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pans with FunCakes Bake Release Spray.

Step 2: Bake the sponge cakes

Prepare 400 g FunCakes Mix for Sponge Cake Deluxe according to the instructions on the package. Divide the batter evenly between the two baking pans and bake for approximately 30 to 35 minutes until done.

Remove the cakes from the pans and allow them to cool completely on a cooling grid.

Step 3: Prepare the buttercream

Prepare 200 g FunCakes Mix for Buttercream according to the instructions on the package and flavour it with FunCakes Flavour Paste Mascarpone.

Set aside about 2 tablespoons of buttercream and colour it light green using FunCakes Food Colour Gel Bright Green. Colour the remaining buttercream grass green using both the Bright Green and Holly Green colour gels.



Step 4: Fill and stack the cakes

Use the cake leveler to cut both cakes into layers. Fill each layer with a thin layer of jam and green buttercream.

Stack the cakes on top of each other on a cake board and secure them with dowels cut to size for extra stability.

Step 5: Cover the cake with buttercream

Cover the entire cake tightly with the green buttercream using a spatula and side scraper while turning the cake on the turntable.

Place the cake in the refrigerator for at least 30 minutes to firm up.

Step 6: Prepare the sugar paste decorations

Knead the white and black sugar paste until smooth and roll both colours out to a thickness of 2-3 mm.

Use the largest hexagon cutter from the PME set to cut out as many hexagons as needed for the football pattern.

Step 7: Create the football pattern

Attach the black and white hexagons to the cake to create the football design. The sugar paste will stick naturally to the buttercream, so edible glue is not necessary.



Step 8: Finish the decoration

Fit a decorating bag with the Wilton adaptor and decorating tip #233. Fill the bag with the light green buttercream and pipe a grass border around the top and bottom edges of the cake. Finish the cake by adding the football goal and player decorations on top of the grass border for the perfect football-themed finish.

This recipe is made possible in part by FunCakes.