

de leukste taarten shop



Cake with fondant bow

Looking for a cake that instantly steals the spotlight? This elegant cake with a large fondant bow does exactly that! Perfect as a romantic wedding cake, but just as beautiful for a birthday, Mother's Day, or any other special occasion. With its stylish look and refined details, it's guaranteed to impress.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Edible Glue 22g

F54750
€2.45

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Renshaw Fondant White 1kg

R02694
€10.85



LorAnn Super Strength Flavor Natural Lemon 3,7ml

L0020
€2.19



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Wide Glide Rolling Pin 50cm

02-0-0197
€14.10



Dr. Oetker Fondant Smoother set/2

DRO1040
€6.99



Sugarflair Paste Colour Pastel Pink Honey 25g

A326
€4.85



Wilton Extra Deep Round Cake Pan Ø15x10cm

129001701
€12.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



ScrapCooking Spatula Angled 21cm

SC5178
€7.99



Ingredients:

- 330 g FunCakes Mix for Sponge Cake Deluxe 500g
- 200 g FunCakes Mix for Buttercream 500g
- 1.3 kg Renshaw Fondant White 1kg
- Sugarflair Paste Colour Pastel Pink Honey 25g
- LorAnn Super Strength Flavor Natural Lemon 3,7ml
- FunCakes Bake Release Spray 200ml
- FunCakes Edible Glue 22g
- FunCakes Icing Sugar 900g
- 5 eggs
- 33 ml + 200 ml water
- 250 g unsalted butter (softened)
- Lemon curd

Necessities:

- 2x Wilton Extra Deep Round Cake Pan Ø15x10cm
- Wilton Cake Leveler 25cm
- Wilton Recipe Right Non-Stick Cooling Grid 40x25cm
- Wilton Wide Glide Rolling Pin 50cm
- Wilton Dowel Rods Plastic set/4
- Dr. Oetker Fondant Smoother set/2
- ScrapCooking Spatula Angled 21cm

Step 1: Make the fondant bow

Ideally, make the bow one or two days in advance so it can dry and hold its shape.



Knead 550 g of Renshaw fondant with a small amount of Sugarflair Honey Pink colouring until you reach the desired shade. Roll out the fondant thinly on a surface dusted with icing sugar to about 2 mm thickness.

Cut two rectangular strips and fold each around a Wilton dowel, securing with a little FunCakes edible glue. The size depends on how large you want the bow.

Gently pinch one side of each strip to create a loop shape. To assemble the bow, roll out another small piece into a rectangle, fold it accordion-style, and wrap it around the center of the two loops using edible glue.

Flatten the bottom slightly so the bow stands upright. Leave to dry with the dowels still inside to maintain the shape.

Step 2: Bake the sponge cakes

Preheat the oven to 180°C (fan oven 160°C) and grease the pans with FunCakes Baking Spray.

Prepare 330 g of FunCakes Sponge Cake Deluxe Mix with 33 ml water and 5 eggs according to the package instructions. Divide the batter between the two pans and bake for 30-35 minutes until golden and cooked through.

Turn out onto a cooling rack immediately after baking and allow to cool completely. If you only have one pan, bake in two batches.

Step 3: Make the buttercream

Prepare 200 g FunCakes Buttercream Mix with 200 ml water, then add 250 g butter as instructed on



the packaging. Flavor with LorAnn lemon flavoring.

Step 4: Assemble the cake

Slice both sponge cakes twice using the cake leveler. Start and end with a bottom layer for a clean, straight finish.

Stack the layers with lemon curd and buttercream, then apply a thin crumb coat of buttercream around the cake. Chill in the refrigerator for 1 hour to firm up.

Step 5: Cover the cake with fondant

Knead the remaining white fondant until smooth and roll it out to about 2-3 mm thickness. Cover the cake and smooth it using the Dr. Oetker smoothers. Trim away excess fondant with a sharp knife.

Roll out the remaining colored fondant into two long strips. Shape and drape them over the cake, securing with edible glue. Place the bow on top of the strips.

If needed, insert skewers or lollipop sticks into the bow to keep it upright.