

de leukste taarten shop



Recipe: Leopard print drip cake

This cake is for the lover of leopard prints! Learn how to make a leopard print cake with this recipe. The cake is further decorated with a drip, buttercream swirls and an edible cake topper.

Boodschappenlijstje



Dekofee Professional Brush 1

DF0703
€3.95



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69



PME Paste Colour Plum Pink

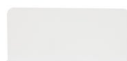
PC1061
€2.29

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Dekofee Professional Brush 5/0

DF0704
€3.95



Patisse Cake Edge Side Scraper 20cm

P01540
€3.95



FunCakes Deco Melts Purple 250g

F25145
€4.55



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Edible Glue 22g

F54750
€2.45



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



Wilton Comfort Grip Spatula Angled 22,5cm

03-3133
€6.05



Wilton Decorating Tip Open Star #021

02-0-0150
€1.65



Other materials:

- 4 eggs
- 25 ml of water
- 200 ml of water
- 250 grams of soft unsalted butter
- Skewers
- Jam of your choice
- Powdered sugar to roll out on

Step 1: Create numbers

Color the fondant with the pink dye light pink. Take a small piece of this and make the numbers you need. Insert a skewer and ideally let it dry for 2 days. Pack the rest of the fondant well airtight in a plastic bag until further use.

Step 2: Bake biscuit

Make sure all ingredients are at room temperature. Preheat the oven to 175 ° C (convection oven 160 ° C). Mix 250 gram FunCakes baking mix for Sponge Cake Deluxe, 4 eggs and 25 ml water and beat the batter at the highest speed for 7-8 minutes, then mix for another 2-3 minutes at low speed. Fill the greased baking pan (1/2 to 2/3 full) and bake the pie in the preheated oven for 30-35 minutes. Remove from the baking tin immediately after baking and let it cool on a rack.

Step 3: Fill and cover the cake

Mix 200 grams of FunCakes mix for Buttercream with 200 ml of water, beat the mixture with a whisk and let this mixture set at room temperature for at least one hour. Beat 250 grams of unsalted



(cream) butter in about 5 minutes until creamy. Add the mixture in portions to the butter, mixing thoroughly before adding the next portion. Mix it all together until smooth (approx. 10 minutes). Flavor the cream with a flavor paste of choice. Cut the biscuit twice and fill the layers with jam the buttercream. Cover the cake all around with a thin layer of buttercream using a scraper. Refrigerate for half an hour. Color the rest of the buttercream pink.

Step 4: Cover and paint cake

Knead the pink fondant and then roll it out on a work surface sprinkled with icing sugar to a thickness of about 2-3 mm and cover the cake with it. Make spots on the cake with the pink paint and the largest brush. With the purple paint and the thinnest brush you make edges around the pink spots.

Step 5: Decorating the cake

Place the pink buttercream in a piping bag with decorating tip # 021 and make a scallop along the cake. Transfer the buttercream to a pastry bag with decorating tip # 4B. Melt the purple deco melts as indicated on the package and put it in a piping bag, cut off a small point and let it drip down the edge of the cake. Pipe small pink dots on top of the cake and sprinkle with the purple confetti. Place the numbers in a tuft at the top of the cake.