

de leukste taarten shop



Recipe Fault Line Cake

Get ready for this season's latest cake trend: the fault line Cake. In this recipe you will find how you can prepare this delicious fault line cake. The cake appears to be broken open and is decorated with our FunCakes Lots of love musket seeds, along with dollops at the top. Perfect for birthdays, mother's day, valentine or any other party occasion!

Boodschappenlijstje



PME Plain Edge Tall Side Scraper

PS41
€5.85



Sugarflair Rejuvenator Spirit (Alcohol)
14ml

K101
€4.55



Wilton Basic Turntable

03-3120
€11.85



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€9.59

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Patisse Magnetic Measuring Spoons set/5

P02486
€15.45



Crisco Shortening All-Vegetable 450g

23913
€10.75



Patisse Foldable Cooling Grid Stainless Steel 46x32cm

P01323
€12.25



FunCakes Mix for Sponge Cake Deluxe 4kg

F10800
€25.55



FunCakes Sparkle Dust Golden Ginger

F41095
€3.99



FunCakes Icing Sugar 4kg

F10820
€21.25



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



FunCakes Nonpareils Lots of Love 800g

F51645
€10.35



Wilton Decorating Brush set/5

02-0-0019
€10.15



Dr. Oetker Spatula Angled 35cm

DRO1659
€11.49



Other ingredients:

- 25 ml water
- 4 eggs
- Lemon Curd

Step 1:

Preheat the oven to 175 °C (convection oven 160 °C) and grease the 2 frying pans with baking spray. Make the biscuit mix as indicated on the package and divide it between the two baking pans. Bake the biscuits in about 30-35 minutes until cooked, pour them on a cake rack and let them cool completely.

Step 2:

Method American buttercream: Put the Crisco together with 8 teaspoons of water and 2 teaspoons of flavoring in a mixing bowl with a flat hook and mix this at a low speed to a delicious and lump-free mixture. Add 900 grams of sugar baker's powder and 30 grams of meringue powder all at once and mix at low speed to a thick cream. Hold about 1/3 apart to put dollops on the cake, the rest is diluted with a few teaspoons of water to solid spreadable paste thickness, this is to smear around your cake.

Step 3:

Cut the cake twice with the cake saw, fill them with lemon curd and buttercream (alternately) and stack on top of each other. Place the cake on the turntable and cover with a thin layer of buttercream. Let this dry for half an hour. Spread a thin layer of buttercream in the middle of the cake with a palette knife and push the musket seeds against it by hand. Put the rest of the buttercream that you smeared into a piping bag, cut off a small dot and spray a thick irregular



zigzag layer of buttercream under and above the musket area. Then carefully smooth it out with the side scraper. Pay attention! Don't put too much pressure on it otherwise you will scrape the cream over the musket seeds!

Step 4:

If everything goes well, the top and bottom of the cake are now fairly thick and the middle with the musket seed is smooth. Now put the stiff icing that you have retained in a piping bag with #1M and put nice high dollops on top of the cake. Sprinkle some musket seeds over it. Paint with the golden ginger dust and some rejuvenator. Take a flat brush from the set and carefully paint the edges of the buttercream gold. Make sure you do not make your paint too thin, because then there is a chance that it will run out. Put the cake in the refrigerator until you use/eat it.

This recipe is made possible by FunCakes.