



Cheerful Spring cake

Spring, the time when all the flowers are in bloom again! This cake with matching cupcakes brings Spring into your home. The cheerful colours make it all look great, but you can also use different kinds of colours.

Boodschappenlijstje



PME Extra Deep Round Cake Pan Ø 20 x 10cm

RND084
€13.22



FMM 5 petal Rose cutter 75mm

CUTROP75
€3.10



Wilton Disposable Decorating Bags pk/12

03-3111
€5.06



PME Icing Bag Adaptor

IA470
€1.01



FMM 5 petal Rose cutter 50mm

CUTROP50
€2.51



PME Flower Foam Pad

FFP573
€3.14



FunCakes Mix for Buttercream 500 g

F10125
€4.33



Wilton Recipe Right® 24 Cup Mini Muffin Pan

03-0-0017
€10.53



PME Modelling tools, Bone

PME1
€0.98



PME Mini Baking cups Silver pk/45

BC715
€1.69



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



PME Plastic Cutter Heart Set/6

PNH2
€3.27



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.02



House of Marie Baking cups Cyan blue - pk/48

HM0084
€2.85



FunCakes Food Colour Gel Aqua 30 g

F44190
€3.02



FunCakes Food Colour Gel Pink 30 g

F44110
€3.02



FunCakes Food Colour Gel Leaf Green 30 g

F44130
€3.02



FunCakes Mix for Royal Icing 900 g

F10555
€5.99



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100
€4.21



FunCakes Food Pen Black

F45500
€2.59



FunCakes Sugar Paste Bright White 1 kg

F20500
€8.07



FunCakes Food Colour Gel Purple 30 g

F44120
€3.02

Other materials:

- 8 eggs (approx. 400 gram)
- Jam of your choice
- 375 gram butter
- 270 ml water

Make sure all the ingredients are at room temperature. Add 200 ml of water to 200 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Preheat the oven to 175°C (convection oven 160°C). Mix 400 gram mix for Sponge Cake with 6 eggs and 40 ml water in a bowl. Mix it 7-8 minutes on high speed and then on 2-3 minutes on low speed. Fill an greased baking pan with the batter and bake the cake in approx. 40 minutes. Let the cake cool down after baking.

Preheat the oven to 180°C (convection oven 160°C). Mix 250 gram mix for Cupcakes with 125 gram butter and 2 eggs. Mix this in 4 minutes on low speed tot a smooth batter. Line a muffin pan with silver baking cups and fill the cups with the batter. Bake the cupcakes in approx. 18 minutes. Let them cool down after baking.

Cut the cake twice with the cake leveler and fill with the jam and buttercream. Cover the outside of the cake with a thin layer of cream, using a palette knife. Knead 750 gram fondant and colour it with a bit of sky blue colouring. Roll the fondant out and cover the cake with the fondant. You could use a smoother to create a smooth surface. Remove the remaining fondant with the knife/scriber tool.

Colour 75 gram fondant violet, 75 gram violet, 50 gram pink and 50 gram lemon yellow. Roll the violet fondant out thinly and cut out flowers with the 5-petal cutter. Per flower you need 1 whole and 2 leafs. Therefore you cut off all the leafs on one flower. Place the flowers on a foampad and use the bonetool to go over the edges of the flowers. Place the two leafs with edible glue on the flowers and make with some yellow the stems. Paste this together and fold the violet flowers in four.

Roll the pink fondant thinly out and use the same cutter flowers and the also thin the edges. Fold the pink flowers. Let all the flowers dry. Roll some green fondant out and cut out some small hearts and a few calyxes. Roll a few thin wisps of green for the stems of the flowers and stick it on the cake with edible glue. Paste the calyx below the violet flowers. Roll small pieces of green fondant into a teardrop shape in your hand and press flat. These are the calyxes for the pink flowers. Cut off green rolled fondant with the cutting wheel oblong leaves. Paste this along the stem. Place the flowers on top.

Spread a little butter cream on the cupcakes. Roll blue fondant and cut out circles with the ring to hold the cupcakes. Paste pink and violet flowers on.

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. (If using a hand-held mixer be careful to

ensure that it does not jam!) Colour the icing green and fill a bag with tip 233. Pipe with the icing a grass border along the cake. Decorate the border with yellow daisy marguerites and heart of white fondant. Use red fondant to make love bugs, the dots are made with a black foodmaker.