

de leukste taarten shop



Soccer cake

Looking for the ultimate cake for every football fan? This football sheet cake is perfect for birthdays, match days or any sporty celebration. The fluffy green sponge cake, creamy filling and detailed football field decoration make this cake a real showstopper for soccer lovers.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Crème Pâtissière
500g

F10150
€6.25



FunCakes Fondant Bright White 1kg

F20500
€9.49



FunCakes Food Colour Gel Bright
Green 30g

F44155
€3.65

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FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Magic Roll-Out Powder 225g

F54805
€3.65



Wilton Countless Celebrations Cake Pan

03-3116
€18.75



Wilton Cake Decorating Football/Soccer set/7

03-9002
€4.19



Wilton Wide Glide Rolling Pin 50cm

02-0-0197
€14.10



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Multi-open #233

02-0-0153
€2.35



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95



Wilton Decorating Tip Round #002

02-0-0147
€1.55



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Comfort Grip Spatula Angled 32,5cm

03-3121
€7.89



Ingredients

- 400 g FunCakes Mix for Sponge Cake Deluxe
- 325 g FunCakes Mix for Buttercream
- 150 g FunCakes Mix for Crème Pâtisserie
- 700 g FunCakes Sugar Paste Bright White
- FunCakes Food Colour Gel Bright Green
- 6 eggs (approx. 300 g)
- 740 ml water
- 400 g unsalted butter

Necessities

- FunCakes Bake Release Spray
- FunCakes Disposable Decorating Bags
- FunCakes Magic Roll-Out Powder
- Wilton Cake Pan Countless Celebrations
- Wilton Cake Decorating Football-Soccer Set/7
- Wilton Wide Glide Rolling Pin 50 cm
- Wilton Chrome-Plated Cooling Grid
- Wilton Decorating Tip #233 Multi-open Carded
- Wilton Decorating Tip #002 Round Carded
- Wilton Cake Leveller
- Wilton Decorator Preferred Spatula Angled



Step 1: Bake the sponge cake

Preheat the oven to 180°C (convection oven 160°C).

Prepare 400 g FunCakes Mix for Sponge Cake Deluxe according to the instructions on the package and add a little FunCakes Food Colour Gel Bright Green to the batter.

Grease the baking pan with FunCakes Bake Release Spray and pour the batter into the pan. Bake the sponge cake for approximately 35 to 40 minutes until done. Remove the cake from the pan immediately after baking and allow it to cool completely on a cooling grid.

Step 2: Prepare the buttercream

Prepare 325 g FunCakes Mix for Buttercream according to the instructions on the package.

Step 3: Prepare the crème patisserie

Prepare 150 g FunCakes Mix for Crème Patisserie according to the instructions on the package.

Step 4: Fill the cake

Cut the sponge cake into three even layers using a cake leveller. Spread a layer of crème patisserie over the first cake layer and place the second layer on top.

Cover the second layer with a layer of buttercream and stack the final cake layer on top.

Divide the remaining buttercream into two portions: leave one small portion white and colour the



larger portion green using FunCakes Food Colour Gel Bright Green. Fill a decorating bag fitted with tip #233 with the green buttercream and another decorating bag fitted with tip #002 with the white buttercream.

Step 5: Cover the cake with fondant

Knead the fondant well and colour it green. Dust your work surface with FunCakes Magic Roll-Out Powder and roll out the fondant to a thickness of 2 to 3 mm.

Cover the cake smoothly with the green fondant.

Step 6: Decorate the football field

Use the white buttercream to pipe the lines of the football field onto the cake. Place the goals and football players onto the field and secure them with a little buttercream.

Pipe grass borders around the cake using the green buttercream and decorating tip #233 for a realistic grass effect.

Place the cake in the fridge until ready to serve.

This recipe is made possible in part by FunCakes.