



## Square birthday cake

You need a cake for a birthday! Make this square cake with lemon buttercream and lemon curd filling. You can also change the filling if you want. Or use your imagination and make this cake in a different but beautiful colour combination.

## Boodschappenlijstje

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Sugarflair Paste Colour Mint Green 25g

A105  
€4.55



Rainbow Dust Essentials Tylo Powder 50g

RD9300  
€5.29



Rainbow Dust Essentials Edible Glue 50g

RD9340  
€4.79



PME Cake Leveler Small 25cm

CL12  
€5.45

Other materials:

- 158 ml water
- 5 eggs (approx. 250 gram)
- 150 gram unsalted butter
- Lemon curd
- Icing sugar
- Brush

Make sure all the ingredients are at room temperature. Add 125 ml of water to 125 grams of the FunCakes 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. Add the lemon flavour. 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 330 gram FunCakes mix for Sponge Cake, 5 eggs and 33 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 35-40. Don't open the oven in between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Cut the cake in three layers with the cake leveler. Cover the bottom part of the cake with a layer of lemon buttercream. Place the second layer on top and cover it with the lemon curd. Place the last layer on top and cover the whole cake with a thin layer of buttercream. Place the cake in the fridge to stiffen.

Knead 250 gram white fondant well and colour this with the mint green colouring. Knead 200 gram pink fondant well and add a quarter of a teaspoon of tylose. This is to make the bow.

Roll out the pink fondant on a with icing sugar covered work surface till it has thickness of approx. 2 mm. Use a knife to cut out a stroke of approx. 25 x 6 cm. Cut this stroke again. Lubricate the short ends with a bit of glue and fold them together (you could place some kitchen paper between, until the bow is dry). Create two small folds at the paste ends. Make the 'knot' by rolling out a piece of fondant very thin. Curl this part a bit and paste it between the loops. Let it dry well.

Knead the remaining part of the pink fondant for the bow with the rest of the pink fondant. Roll this out together thinly. Use the multi ribbon cutter to make strokes. Repeat this for the black fondant. Remove the cake from the fridge and place the black and pink strokes on the cake. You can place them directly on the buttercream.

Roll out the green fondant till a thickness of 3 mm and cut a square that has the same size as the top of the cake. Use the multi ribbon cutter to create the four sides of the top. As last cut out the strokes for the bow and place them on the cake together with the bow.