



Flamingo cake

A beautiful cake with a lovely flamingo topper! The fondant flamingos are decorated with edible lace from Squires Kitchen. The bottom cake is build up out of different sizes of leafs, this gives a wonderful effect!

Boodschappenlijstje

	Patisse Wooden Brush 2cm		PME Extra Deep Round Cake Pan Ø20x10cm
P02421 €2.45		RND084 €16.69	
	Rainbow Dust Essentials Edible Glue 50g		PME Flower Foam Pad
RD9340 €4.95		FFP573 €3.95	
	PME Extra Deep Round Cake Pan Ø15x10cm		FunCakes Icing Sugar 900g
RND064 €11.29		F10545 €5.89	
	FunCakes Mix for Buttercream 500g		FunCakes Flavour Paste Raspberry 120g
F10125 €5.09		F56240 €5.99	
	FunCakes Mix for Sponge Cake Deluxe 1kg		FunCakes Food Colour Gel Pink 30g
F10500 €6.99		F44110 €3.65	
	FunCakes Gum Paste White 1kg		
F20795 €13.85			

- Other materials:
- 6 eggs (approx. 300 gram)
- 40 ml water
- 400 ml water
- 500 gram unsalted butter
- Pink ribbon (50 cm wide)
- Flamingo images
- 2 wooden sticks
- Secateurs

Cut out the flamingos out of the dark pink fondant. Do this two days in advance.

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 400 gram mixture, 6 eggs and 40 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 the lubricated baking pans with the batter (1/2 till 2/3 full). Bake the cakes in approx. 35 minutes. Don't open the oven 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.

Add 400 ml of water to 400 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 500 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). Give 200 gram cream a strawberry flavour.

Cut both cakes twice and fill them with the raspberry cream. Cover the outsides of the cakes with the plain white buttercream. Place the cakes in the fridge to stiffen. Knead the white fondant and roll this out. Cover both cakes with the white fondant. Make the fondant smooth with the two smoothers. Remove remaining fondant with a knife. Place the cakes back in the fridge.

Divide the remaining fondant in three equal parts and colour this in three shades of pink. Roll out the dark pink fondant thinly and cut out 60 medium size peony leafs. Place them on a foampad and curl the edges using a ball tool. Place the leafs imbricately around the 20 cm cake. Start at the bottom and work up with the other colours. You need 60 leafs of the light pink fondant and 30 leafs of the medium colour pink fondant.

Cut the carton 1 cm smaller and place the 15 cm cake on it. Cut the dowels on the correct height and place them in the 20 cm cake. Use a minimum of 4 dowels. Place the cakes on each other.

Make a little bit of the Squires Kitchen lace. Press the lace using a side scraper in the mould. Make sure all the lines are filled. Let the lace dry for approx. 10 minutes in an oven at 70°C. When it is still sticky, place it back for another 2 minutes. This can be different per oven.

You need 4 pieces of lace. You can safe them under a layer of plastic until you use them. Make the flamingos a bit whet and place the lace on top. Cut of the remaining lace.

At least make a mixture of fondant and water and knead this until you have a strong gum. Take the stick and place this behind the flamingo with the gum. Let this dry well before you place them in the



cake. Tip: you can also use some royal icing. Then place the ribbon around the cake.