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Valentine's Day Heart Cake Blue

Does true love go through the stomach with your Valentine? Then this Blue Valentine Heart Cake is perfect as a gift! The cake is made in the shape of a heart and decorated with FunCakes sugar paste. Delicious to share with your loved one!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Fondant Teal Blue 250g

F20285
€2.85



FunCakes Fondant Urban Taupe 250g

F20275
€2.85

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FunCakes Colour Dust Ocean Blue

F45320
€3.49



FunCakes Edible Glue 22g

F54750
€2.45



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Comfort Grip Spatula Angled 22,5cm

03-3133
€6.05



Dekofee Professional Brush 1

DF0703
€3.95



PME Plastic Cutter Heart set/6

PNH2
€4.09



FunCakes Sugar Pearls Large White 70g

F53060
€3.35



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Cake Leveler 25cm

02-0-0129
€4.15



PME Fun Fonts Alphabet Small Collection 1

FF54
€29.89



Katy Sue Silicone Mould Cake System Rope Border

CCS008
€17.45

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FunCakes Food Colour Gel Urban
Taupe 30g

F44215

€1.83



FunCakes Metallic Food Paint Dark
Gold 30ml

F45185

€6.45



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 150 g
- FunCakes Mix for Buttercream 125 g
- FunCakes Sugar Paste Teal Blue 350 g
- FunCakes Sugar Paste Urban Taupe 150 g
- FunCakes Colour Dust Ocean Blue
- FunCakes Flavour Paste Peach
- FunCakes Sugar Pearls Large White
- FunCakes Bake Release Spray
- 150 g soft (unsalted) butter
- 140 ml water
- 2,5 eggs (approx. 125 g)

Supplies

- FunCakes Edible Glue
- FunCakes Decorating Bags 41 cm pk/10
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Taartzaag / Cake Leveler -25cm-
- Dekofee Profi Brush 1
- PME Fun Fonts Alphabet Small - Collection 1
- PME Plastic Cutter Heart Set/6
- PME Deep Heart Cake Pan 15 x 7,5cm
- Katy Sue Mould Cake System Rope Border



Stap 1: Bake the sponge cake

Preheat the oven to 180°C (160°C for a convection oven) and grease the baking pan with baking spray. Prepare 150 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Afterward, spread the batter into the baking pan and bake the sponge cake for about 30-35 minutes until done. Immediately turn it out onto a cake rack after baking and let it cool.

Step 2: Make the buttercream

Prepare 125 g of FunCakes Mix for Buttercream as indicated on the packaging. Flavor the buttercream with the flavor paste.

Step 3: Cut and fill the sponge cake

Cut the sponge cake twice with a cake leveler, fill, and thinly coat it all around with buttercream. Let the cake set in the refrigerator. Color the remaining buttercream with Urban Taupe color gel and place it in a piping bag with tip #1M.

Step 4: Cover and decorate the cake with sugar paste

Knead the Teal Blue sugar paste well and roll it out to a thickness of about 2-3 mm, then cover the cake with it. From the Urban Taupe sugar paste, create a decorative border using the largest size rope from the mold, and attach it with some edible glue along the bottom edge of the cake.

Step 5: Create the text on the cake

Roll out a piece of Urban Taupe sugar paste and cut out a heart shape (size of your choice), then imprint a message using the fun fonts. Use the brush and gold paint to color in the letters. Attach



this heart to the cake with some edible glue.

Step 6: Decorate the cake

Pipe small buttercream rosettes along the top edge of the cake. Place some ivory pearls in a plastic bag, add some blue dust powder, and shake. Place the blue pearls on a rosette of cream.

Step 7: Treat your loved one to this delicious Valentine's cake!

This recipe is made possible by FunCakes.