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Cloud Cake Lemon with Lemon Meringue Enchanted Cream

Looking for a cake that will make you walk on clouds? Then this Lemon Cloud Cake with Lemon Meringue enchanted Cream is for you! Very tasty and easy to make!

Boodschappenlijstje



Dr. Oetker Cloud Cake Lemon

1-50-110303
€3.85



FunCakes Mix for Enchanted Cream® 450g

F10130
€7.35



FunCakes Flavour Paste Lemon Meringue 100g

F56310
€6.25



Wilton Basic Turntable

03-3120
€11.85

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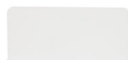
Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Comfort Grip Spatula Angled 22,5cm

03-3133
€6.05



Patisse Cake Edge Side Scraper 20cm

P01540
€3.95



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79

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Ingredients

- Dr. Oetker Lemon Cloud Cake
- FunCakes Flavoring paste Lemon Meringue 100g
- FunCakes Bake Release Spray 200ml
- 200g FunCakes Mix for Enchanted Cream
- 200ml whipped cream
- 250 ml milk
- 3 eggs
- White grapes
- Blueberries
- Mint leaves

Supplies

- Wilton Decorator Preferred® Deep Baking Tray Round Ø 20x7,5cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Cake Saw 25cm
- Wilton Basic Turntable for Cakes
- Wilton Comfort Grip Spatula with Angle 22,5 cm
- Patisse Cake Edge Side Scraper 20cm

Step 1: Make the Dr. Oetker Cloud Cake batter

Grease the round baking pan with FunCakes Bake Release Spray and make the batter for the Dr. Oetker Cloud Cake as directed on the package. Spoon this into the baking pan and bake the cake until done in the specified minutes indicated on the package. After baking, dump the cake onto a cake rack and let it cool completely.



Step 2: Make the 200 gram FunCakes Mix for Enchanted Cream

Make the 200 grams FunCakes Mix for Enchanted Cream® with 250 ml of milk and season with the FunCakes Flavoring paste Lemon Meringue.

Step 3: Cut the cake and fill with the Lemon Meringue Enchanted Cream

Cut the cake two times with the cake cutter and fill with the Lemon Meringue Enchanted Cream®. Coat the cake tightly all around with a thin layer of cream. To do this, place the cake on the turntable, use the spatula to spread and the side scraper to get it nice and sleek all around. Let it set in the refrigerator for half an hour.

After this, apply a second thicker layer of cream and again pull this nice and sleek with the side scraper.

Decorate the cake with half grapes, blueberries and mint leaves.