

de leukste taarten shop



Watercolour drip cake

It's the number one trend of this moment: watercolour drip cakes. In this recipe we'll show you how to make on all on your own.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€11.29



PME Spatula Angled 33cm

PK1014
€9.09

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Sugarflair Airbrush Colour Light Green
60ml

V306
€7.29



PME Extra Deep Round Cake Pan
Ø10x10cm

RND044
€7.95



PME Brush Craft set/5

CB1007
€7.39



Silikomart Sugarflex Veiner Mini Flower

SLK805
€12.05



Sugarflair Airbrush Colour Black 60ml

V312
€7.29



Rainbow Dust Essentials Edible Glue
25g

RD9345
€2.95



Patisse Cooling Grid Round 32cm

01320
€7.19



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



Patisse Cake Leveler 31cm

P01792
€7.19



FunCakes Food Colour Gel Turquoise
30g

F44160
€3.65



FunCakes Fondant Bright White 1kg

F20500
€9.49

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FunCakes Flavour Paste Coconut 100g

F56135
€5.95



FunCakes Flavour Paste Pineapple 120g

F56225
€5.99



Sugarflair Airbrush Colour Light Blue 60ml

V308
€7.29



FunCakes Food Colour Gel Purple 30g

F44120
€3.65



Other materials:

- 5 eggs
- 233 ml of water
- 250 gram of unsalted butter

Make sure all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C).

Prepare the 200 gram of Mix for Buttercream by adding 200 ml of water to it and beat it with a whisk. Then let the mixture rest at room temperature for at least an hour. Fill a bowl with 330 gram of Mix for Sponge Cake, the eggs and 33ml of water and beat this for 8 minutes on high speed. Then beat it for another 2 minutes on low speed. Fill the with baking spray lubricated baking pans and bake the sponge cakes in approx. 30-35 minutes. Release the cake immediately after baking and let it cool down completely on a cake grid.

Beat 250 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). Divide the cream in two parts: a third and two third.

Flavour two third of the cream with the coconut and pineapple flavourings. Use as much as you like. Cut both sponge cakes in half twice with a cake leveler. Add the coconut/pineapple buttercream in between the different pieces of sponge cake. Cover the outside of the cakes with the buttercream you had put aside. Place it in the fridge until you need it again. Keep a little bit of buttercream to prevent the sponge cakes from moving later on.

Knead the fondant soft en roll it out to a large round on a with icing sugar covered surface. Cover



the 15 cm sponge cake with it. Remove the remaining fondant, knead this soft again and roll out to a round again. Cover the 10 cm sponge cake with it. Remove the remaining fondant again and keep it to create the flowers with later on.

Put the Dowel Rods in the biggest sponge cake and cut off on the right height. Cut out the golden/silver carton on the same size as the 10 cm sponge cake and put the cake on top of it. Add a bit of left-over buttercream in between the two cakes (to prevent them from moving) and place the 10 cm cake on top of the other on.

Divide the fondant that's left-over in three portions. Keep one portion white as it is but colour the other two portions with respectively the violet and teal colouring. Roll out the fondant, cut out the flowers using the cutter, place them on the veiner and push softly. Get the flower out and stuck silver pearls in its heart. Make as much flowers as you need to cover the two edges of the cakes. It's best to prepare the flowers one day in advance for them to dry well.

Mix the airbrush colourings on little plates with the white colouring. Dip a brush in the colourings and push it against the cake, use enough colourings to make it drip down nicely. Stick the flowers around the edges with edible glue.