



Happy Naked Cake with Flowers

This happy Naked Cake is ideal for a summerparty! With beautiful edible flowers and leaves added on the cake, you can create a spectaculair cake in no time! With tasty apricot flavour, just to die for...

Boodschappenlijstje



FunCakes Mix for Buttercream 1kg

F10560
€7.95



FunCakes Mix for Sponge Cake Deluxe 4kg

F10800
€25.55



LorAnn Super Strength Flavor Sparkling Wine 3,7ml

L0550
€2.19



FunCakes Cake Drum Round Silver Ø30,5cm

F80895
€2.95



FunCakes Cake Board Round Silver Ø20cm

F80620
€1.29



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79



Patisse Non-Stick Cooling Grid 40x25cm

P10578
€7.39



PME Cake Leveler Large 40cm

CL18
€12.65



PME Palette Knife Angled Blade 23cm

PK1013
€5.35

Ingredients

- FunCakes Mix for Buttercream 600 g
- FunCakes Mix for Sponge Cake Deluxe 1300 g
- LorAnn Super Strength Flavor - Sparkling Wine
- FunCakes Bake Release Spray
- 130 ml water
- 21 eggs
- 600 ml water
- 750 g soft unsalted butter
- Delicious fresh fruit, such as strawberries, blueberries, blackberries, raspberries, redcurrants

Supplies

- Wilton Decorator Preferred Deep Round Pan Ø 20 x 7,5cm
- Patisse Cooling Grid Non-Stick 40x25cm
- PME Cake Leveler Large -46 cm-
- FunCakes Cake Drum Round Ø30,5 cm - Silver
- FunCakes Cake Board Round Ø20 cm - Silver
- Wilton Dowel Rods Plastic set/4
- PME Palette Knife Angled Blade -23 cm-

Step 1: Prepare the buttercream

Mix 600 grams of buttercream mix with 600 ml of water and set aside.

Step 2: Portion the sponge cake mix

Follow this schedule for the sponge cake mix:

- 30 cm = 500 grams sponge cake mix, 7 ½ eggs + 50 ml water. Bake for 45-50 minutes.
- 25 cm = 400 grams sponge cake mix, 6 eggs + 40 ml water. Bake for 40-45 minutes.
- 20 cm = 250 grams sponge cake mix, 4 eggs + 25 ml water. Bake for 30-35 minutes.
- 15 cm = 150 grams sponge cake mix, 3 eggs + 15 ml water. Bake for 30-35 minutes.

Step 3: Bake the sponge cake mix

For each cake pan, mix the sponge cake mix with the eggs and water in a mixing bowl. Beat on high speed for 8 minutes until you have a glossy batter, then mix for an additional 2 minutes on low speed. Pour the batter into the greased cake pan and bake in a preheated oven at 160°C (convection). Immediately turn out onto a cooling rack to cool completely.

Step 4: Finish the buttercream

Meanwhile, finish the buttercream as indicated on the packaging and flavor it with your chosen flavoring.

Step 5: Slice the sponge cakes

Slice each sponge cake into three layers using a cake saw. Place the 15 cm and 20 cm sponge cakes

on a gold/silver cake board (cut to size). Place the 25 cm sponge cake on a cake board and the 30 cm sponge cake on a drum.

Fill the sponge cakes with buttercream and coat them lightly so that the sponge cake is still visible. Let this set well in the refrigerator.

Step 6: Stack the sponge cakes

Once the buttercream has hardened, stack the sponge cakes on top of each other, using cut-to-size plastic dowels in each layer.

Decorate the cake with plenty of fresh fruit and return it to the refrigerator until ready to serve.