Cheerful sprinkle cake

This cheerful sprinkle cake is ideal for every party! The cake contains out of three coloured layers cake, filled with bavarois. The cake is decorated with the nonpareils from FunCakes in various colours.

Boodschappenlijstje

PME Deep Round Cake Pan Ø17,5x7,5cm

RND073
€11.79

PME Deep Round Cake Pan Ø15x7,5cm

RND063
€9.59

PME Dowel Rods Wood pk/12

DR1008
€4.09

Other materials

- 6 eggs (approx. 300 gram)
- 40 ml water
- 120 ml water
- 500 ml cream
- 150 gram unsalted butter
- Icing sugar to roll out on
- Festive decorations

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. If it is not possible to bake al the cakes together, bake them separately. Follow the following baking times:
baking pan 12,5 cm - 22-25 minutes
baking pan 15 cm - 25-30 minutes
baking pan 17,5 cm - 27-32 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.

Cut all the cakes two times with the cake leveler. Beat 500 ml cream a bit. Mix 100 gram mix for bavarois with 120 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Let this stiffen for 10 minutes in the fridge. Cover each layer with the bavarois and stack the cakes to each other. Place them in the fridge, to stiffen.

Add 125 ml of water to 125 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 150 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). Cover all the cakes with a thin layer of buttercream and place them back in the fridge.

Knead the pink fondant and roll this out with the rolling pin on a with icing sugar covered work surface. Cover the large cake with the pink fondant and place it in the fridge. Knead the green fondant and use this to cover the two other cakes. Place them back in the fridge to.

Cut two cake board in the correct size of the top two cakes. Lubricate the pink cake with a thin layer of piping gel. Sprinkle the pink nonpareils on a plate and carefully roll the cake through the nonpareils. Repeat this for the smaller cake, only than with the green nonpareils.

Mix all the colours nonpareils. Lubricate the middle cake with the piping gel and roll it through the mixed nonpareils.

Place the large cake on the a plate and place four dowels, cut them on the correct height. Place a cake board on the dowels and place the middle cake on top. Place three dowels in the middle cake and cut them in the correct height. Place a cake board on top and place the smallest cake. At last, put the festive decorations in the cake.