



Easter cake roll

Can't you wait for Easter either? With this cheerful Easter cake roll, you'll instantly get into the right mood. Play with fresh colors, make a delicious buttercream filling, enjoy tasting while baking, and finish it off with festive Easter eggs.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Classic Cake 400g

F10230
€4.59



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Flavour Paste Lemon Meringue 100g

F56310
€6.25



FunCakes Deco Melts Yellow 250g

F25115
€3.64



FunCakes Deco Melts White 250g

F25110
€3.64



FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Comfort Grip Spatula Curved 32,5cm

03-3121
€7.89



Patisse Ceramic Baking Plate 39x26cm

P03339
€14.35



Cake Star Mould Cracked Half Egg Small set/2

C84831
€5.80



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.95

Ingredients

- 400 g FunCakes Mix for Classic Cake
- 200 g FunCakes Mix for Buttercream
- FunCakes Flavour Paste Lemon Meringue
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Gel Bright Green
- FunCakes Deco Melts Yellow
- FunCakes Deco Melts White
- FunCakes Icing Sugar
- 425 g unsalted butter
- 4 eggs (approx. 200 g)
- Small Easter eggs
- Edible flowers

Necessities

- FunCakes Bake Release Spray
- FunCakes Decorating Bags
- Wilton Parchment Paper
- Wilton Decorator Preferred Spatula Angled 32,5cm
- Patisse Ceramic baking tray 39x26cm
- Cake Star Chocolate Mould Easter Egg Small Set/2

Step 1: Prepare the cake

Preheat the oven to 170°C (fan oven 150°C).

Prepare 400 g FunCakes Mix for Limoncello Cake according to the instructions on the package. Line a baking tray with baking paper and spray the edges with baking spray. Spread the batter evenly over the tray and bake for approximately 18-22 minutes until lightly golden and done.

Step 2: Prepare the buttercream

Prepare 200 g FunCakes Mix for Buttercream according to the instructions on the package. Flavour the buttercream with FunCakes Lemon Meringue Flavour Paste.

Step 3: Roll the cake

Generously dust a tea towel with icing sugar and turn the baked cake onto it. Remove the baking paper and carefully roll the cake up together with the tea towel. Leave it rolled up to cool almost completely.

Step 4: Colour the buttercream

Colour a few generous tablespoons of buttercream soft yellow using the colour gel. Once the cake

has cooled, carefully unroll it and spread a thin layer of the yellow lemon meringue buttercream over it, then roll it back up. Wrap the roll in plastic wrap and let it firm up in the refrigerator.

Colour the remaining buttercream soft green using the colour gel and cover the entire outside of the cake roll. Let it set in the refrigerator.

Step 5: Make the Deco Melts drizzle

Melt some of the white and yellow FunCakes Deco Melts according to the instructions on the package. Place the white Deco Melts in a piping bag, cut a small tip and drizzle it over the cake roll. Let it set again in the refrigerator.

Step 6: Make the eggs

Fill the half egg moulds with some melted yellow Deco Melts, spreading it evenly using the back of a teaspoon or a brush. Let it set in the refrigerator and repeat this step two more times to make them sturdy.

Attach the egg halves to the cake roll using a little buttercream and fill them with small Easter eggs. Finish decorating with some edible flowers.

This recipe is made possible by FunCakes.