



Number cake

A number cake is off course great for a children's birthday! You can make this cake of every number you want. Decorate the cake with flowers or use of the many other decoration techniques.

Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125
€4.33



Sugarflair Paste Colour PINK, 25g

A117
€3.87



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.06



Wilton Decorating Tip #003 Round
Carded

02-0-0154
€1.40



FunCakes Mix for Cupcakes 1 kg

F10505
€5.48



Sugarflair Paste Colour BITTER
LEMON/LIME, 25g

A102
€3.87



Wilton Standard Adaptor/Coupler

03-3139
€1.15



Wilton Decorating Tip #018 Open Star
Carded

02-0-0215
€1.40

Other materials:

- 10 eggs (approx. 500 gram)
- 670 gram butter
- 85 ml milk
- Flavouring of your choice
- Knife
- Number 6 (cut out on the size of the cake)

Make sure that all the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 1kg mix for cupcakes, 500 gram butter and 10 eggs on low speed in 4 minutes to a smooth batter. Fill a lubricated baking pan with the batter and bake the cake in approx. 70-75 minutes. Let the cake cool down after baking for 5 minutes in the pan and then on a grid.

Place the cake on a cake platter and put the number 6 on top. Cut the cake in the shape of a 6.

Make the buttercream icing, mix 2 packages with 170 gram soft butter and 85 ml milk. Beat it with the mixer until you have an equal and smooth cream (with the thickness of quark). You can also add a flavour if you wish. Fill a bowl with a big tablespoon of buttercream and colour this light green. Colour the rest of the buttercream light pink.

Use the buttercream to cover the cake, use a spatula. Colour the remaining cream dark pink. Place an coupler with tip 3 in a decorating bag and fill this with the light green cream. Place tip 18 in a different bag and fill this with the dark pink cream.

Pipe a border of shells along the top and bottom of the cake with the dark pink cream. You can do this by holding the bag at a 45 degree angle to the right, let the tip rest on the underground, give pressure to the bag until a nice scoop of cream comes out, stop giving pressure and pull the bag away. Start the next shell 3 mm next to the first, give pressure, stop and go around the cake like this. Use the light green cream to make branches on the cake. Change tip 3 for tip 352 and pipe some leafs on the cake. To make the leafs, keep the bag in an angle of 45 degrees and hold the tip right up. Give pressure, move the bag to the side and stop giving pressure. At last, place the sugar flowers on top.