

de leukste taarten shop



Cheerful Easter Cake

Make this delicious and cheerful Easter cake as a treat at your Easter brunch. The cake is easy to make with @home_made_by_linda's recipe. Decorate the cake with happy colours of buttercream and cute bunny butts. Perfect for Easter!

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Carrot Cake 500g

F10160
€4.89



FunCakes Sugar Decorations 3D Bunny Butts set/3

F50330
€2.55



FunCakes Sugar Decorations Carrots set/16

F50130
€2.12

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FunCakes Flower Mix 60g

F52045
€3.55



Colour Mill Oil Blend Mint 20ml

CMO20MNT
€6.49



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Colour Mill Oil Blend Lemon 20ml

CMO20LMN
€6.49



FunCakes Cake Drum Round Silver Ø25cm

F80805
€2.25



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79



Wilton Decorating Tip Open Star #6B

02-0-0168
€2.35



Ingredients

- FunCakes Mix for Buttercream 250 g
- FunCakes Mix for Carrot Cake 500 g
- FunCakes Hazelnut Crunch
- FunCakes Sugar Decorations 3D Bunny Butts Set/3
- FunCakes Sugar Decorations Carrots Set/16
- FunCakes Flower Mix
- FunCakes Bake Release Spray
- Colour Mill Oil Blend Lemon
- Colour Mill Oil Blend Mint
- 80 ml + 250 ml water
- 150 g grated carrot
- 3 eggs (approx. 150 g)
- 300 g unsalted butter
- 150 ml (140 g) vegetable oil
- 150 g grated carrot

Supplies

- FunCakes Cake Drum Round Ø25 cm - Silver
- FunCakes Decorating Bags 41 cm pk/10
- Wilton Decorator Preferred Deep Round Pan Ø 20 x 7,5cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #6B Open Star Carded
- Wilton Taartzaag / Cake Leveler -25cm-



Step 1: Make the Carrot Cake

Ensure all ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Prepare 500 grams of FunCakes Mix for Carrot Cake as indicated on the package. Spray the baking pan with Bake and Release Spray and then spread the batter into the pan. Bake the cake for 50 to 60 minutes until cooked through, then allow it to cool well on a rack.

Step 2: Make the buttercream

Prepare 250 grams of FunCakes Mix for Buttercream as indicated on the package. Colour 2/3 of the buttercream green and 1/3 yellow. If you don't use the buttercream immediately, it's okay, but keep in mind that you'll need to stir it again before use to smooth it out.

Step 3: Slice and fill the cake

Slice the cake in half with a cake leveler. Take the cake drum and stick the bottom layer of the cake on it with some buttercream. Fill the cake with buttercream and then place the other half on top. Spread the cake with green buttercream and let it harden in the refrigerator for half an hour.

Step 4: Decorate the cake

First, sprinkle the hazelnut crunch on the top of the cake and place the carrots and rabbits on it. Put the yellow buttercream in a piping bag and create waves at the bottom of the cake on the cake drum. Finally, sprinkle the sprinkles over it.

Step 5: Enjoy this delicious Easter cake during your Easter brunch!

This recipe is made possible by @home_made_by_linda.