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Dome Cake with Edible Flowers

Looking for a cake that's a little out of the ordinary? This dome cake is a real showstopper thanks to its unique rounded shape - a fun twist on the classic round cake. And as if the shape wasn't special enough, it's beautifully finished with elegant FunCakes Wafer Flowers. These edible flowers add a stylish, romantic touch that perfectly completes the look.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Deco Melts White 1kg

F25215
€16.85



FunCakes Sugar Paste Spring Green 250g

F20115
€2.28



FunCakes Sugar Paste Shimmering Rose 250g

F20315
€3.80

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FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Sugar Decorations Little Flower Mix White/Pink Set

F50570
€5.35



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19



Wilton Decorating Tip Cake Icer #789

03-3125
€4.75



Wilton Comfort Grip Spatula Angled 22,5cm

03-3133
€6.05



Wilton Wide Glide Rolling Pin 50cm

02-0-0197
€28.19



FunCakes Flavour Paste Green Apple 120g

F56250
€5.99



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



PME Plunger Cutter Rose leaf set/3

RL530
€8.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Wonder Mold Kit

03-0-0031
€14.98



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95

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Wilton Cake Leveler 25cm

02-0-0129
€4.15



FunCakes Edible Wafer Flowers Deluxe
Peony Pink Ombre Large pk/1

F53780
€5.99



FunCakes Edible Wafer Flowers Deluxe
Pompom/Daisy Mix Medium pk/12

F53895
€9.99



FunCakes Edible Wafer Flowers Deluxe
Dahlia White Large pk/1

F53800
€7.29

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Ingredients

- 330 g FunCakes Mix for Sponge Cake Deluxe
- 300 g FunCakes Mix for Buttercream
- 650 g FunCakes Sugar Paste Shimmering Rose
- 100 g FunCakes Sugar Paste Spring Green
- 100 g FunCakes Deco Melts White
- FunCakes FunCakes Flavour Paste Green Apple
- FunCakes Food Colour Gel Pink
- FunCakes Bake Release Spray
- FunCakes Edible Wafer Flowers Deluxe Pompom/Daisy Mix Medium pk/12
- FunCakes Edible Wafer Flowers Deluxe Peony Pink Ombre Large pk/1
- FunCakes Edible Wafer Flowers Deluxe Dahlia White Large pk/1
- FunCakes Sugar Decorations Little Flower Mix White/Pink Set
- FunCakes Edible Glue
- The Baked Studio Dried Flower Box - Ruscus - Gold
- 33 ml + 300 ml water
- 375 g unsalted butter
- 5 eggs

Necessities

- FunCakes Decorating Bags 46 cm pk/10
- Wilton Wonder Mold Kit
- Wilton Decorating Tip #789 Cake Icer
- Wilton Cake Leveler 25 cm
- Wilton Wide Glide Rolling Pin 50 cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm



- Wilton Comfort Grip Spatula Curved 22,5 cm
- PME Rose leaf plunger cutter set/3
- Plastic Foil

Step 1: Bake the Sponge Cake

Preheat the oven to 180°C (160°C for a fan oven) and grease the Wilton Wonder Mold Pan with FunCakes Bake Release Spray.

Prepare 330 g of FunCakes Mix for Biscuit Deluxe with 5 eggs and 33 ml of water, following the instructions on the package. Gently fold the batter into the pan. Bake the sponge for about 35-40 minutes until done, then turn it out onto a wire rack to cool completely.

Step 2: Make the Buttercream

Prepare 300 g of FunCakes Mix for Buttercream with 300 ml of water and 375 g of softened unsalted butter, following the instructions on the package. Flavour the buttercream with FunCakes Green Apple Flavour Paste.

Cut the sponge into 3 or 4 layers, then fill and cover the cake with the buttercream.

Step 3: Cover the Cake with Fondant

Knead 650 g of FunCakes Shimmering Rose Rolled Fondant until smooth. Roll it out on a work surface dusted with icing sugar to a thickness of about 2-3 mm, and cover the cake with it. Trim off the excess fondant with a sharp knife.

Step 4: Decorating

Tint the remaining buttercream in a few shades of pink using FunCakes Colour Gel. Lay a sheet of

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plastic wrap on your work surface and spread the coloured buttercream in long stripes. Roll it up into a log and snip off one end. Place it in a piping bag fitted with the Wilton Decorating Tip #789 Cake Icer. When piping, make sure the ridged side of the tip is facing up. Pipe long, elegant swirls of coloured buttercream around the cake.

Attach the FunCakes Wafer Flowers to the cake using small dabs of buttercream.

Knead the FunCakes Twinkling Green Rolled Fondant until smooth and roll it out thinly. Use the PME plunger cutters to cut out leaves in various sizes and attach them beneath the wafer flowers using FunCakes Edible Glue.

Trim the Gold Ruscus from The Baked Studio to size, dip the ends in melted FunCakes Deco Melts, and let them set in the fridge. Insert them into the cake for a chic finishing touch.

Use edible glue to stick on a few small white sugar flowers from the FunCakes Sugar Decoration collection.

This recipe is made in collaboration with FunCakes.