



Airbrush cake

With the airbrush you are able to decorate these beautiful decorations on the cake! The airbrush offers you lots of opportunities to decorate your cakes or decorations.

Boodschappenlijstje



Sugarflair Paste Colour Holly Green
25g

A106
€4.75



FMM Cutter Creative Leaf

CUTLEAF
€6.65



PME Deep Square Pan 20x20x7,5cm

SQR083
€17.25



PME Icing Bag Adaptor

IA470
€1.29



PME Dowel Rods Wood pk/12

DR1008
€4.09



Rainbow Dust Essentials Edible Glue
25g

RD9345
€2.95

Other materials:

- 12 eggs (approx. 600 gram)
- 83 ml water
- 150 gram unsalted butter
- 500 ml cream
- 120 ml water
- 30 ml water
- Egg box
- Brush
- Big box

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 880 gram mixture, 12 eggs and 83 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 a lubricated baking pans with the batter (1/2 till 2/3 full). Bake the 20 cm cake in approx. 35-40 minutes. Bake the 25 cm cake in approx. 40-45 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.

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).

Knead the white fondant and colour approx. 1,1 kg light ivory and colour 50 gram green. Take approx. 75 gram gumpaste and knead this through the remaining fondant. Roll this out on a with icing sugar covered work surface. Cut out flowers with the gerbera plunger cutter and let them dry in the flower former. Knead approx. 25 gram gumpaste through the green fondant. Roll this out and cut out the leaves. Let them dry in the egg box. Make the flowers and leaves a day in advance, so that they can dry well.

Use the cake leveler to cut the cakes. 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.

Fill the cakes with the bavarois and cover them with the buttercream. Place the cakes back in the fridge.

Roll out the ivory coloured fondant and use it to cover both cakes. Put four dowels in the bottom cake and cut them on the correct height. Place a cake board on top and place the second cake on top. Press the Arabic shapes in to the cakes.

Add 30 ml of water per 250 grams of sifted mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!) Colour the icing ivory and dilute it with some water. Place the adaptor with tip 3 in a decorating bag and fill it with the icing. Pipe the Arabic print on the cake with the icing.

Place the dried leaves in an empty box. Fill the airbrush with the green liquid colouring and spray the leafs green (not equal). Clean the airbrush and fill it with the yellow liquid colouring. Place the dried gerberas in the box and spray them yellow. Fill the airbrush with some fuchsia liquid colouring and spray half of the gerberas fuchsia. Let the flowers and leafs dry. Place the flowers on the cake with some icing.

