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Royal Kingsday Cake

This royal cake is perfect for Kingsday in the Netherlands! This cake is off course made of sponge cake and then filled with jam and buttercream. You can make the cake even more delicious, by adding a bit of FunCakes orange flavouring to the buttercream.

Boodschappenlijstje



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500
€6.99



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Fondant Bright White 1kg

F20500
€9.49

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FunCakes Flavour Paste Orange 120g

F56305
€5.99



Sugarflair Max Concentrate Paste Colour Red Extra 42g

C101
€10.45



Rainbow Dust Essentials Edible Glue 50g

RD9340
€4.95



Patisse Cooling Grid Ø32cm

P01321
€7.19



PME Dowel Rods Wood pk/12

DR1008
€4.09



PME Extra Deep Round Cake Pan Ø17,5x10cm

RND074
€13.85



Sugarflair Paste Colour Pastel Orange 25g

A302
€4.85



Sugarflair Max Concentrate Paste Colour Blue Extra 42g

C104
€10.45



Wilton Disposable Decorating Bags 30cm pk/12

03-3111
€6.05



FMM Smoother

CUTSMO
€5.29



PME Icing Bag Adaptor

IA470
€1.29



PME Extra Deep Round Cake Pan Ø22,5x10cm

RND094
€20.05

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PME Cake Leveler Small 25cm

CL12

€5.79



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 660 g
- FunCakes Mix for Royal Icing
- FunCakes Mix for Buttercream 200 g
- FunCakes Sugar Paste Bright White 1 kg
- FunCakes Flavour Paste Orange
- FunCakes Bake Release Spray
- PME Piping Gel
- Sugarflair Paste Colour Pastel ORANGE
- Sugarflair - Max Concentrate Paste Colour RED EXTRA
- Sugarflair - Max Concentrate Paste Colour BLUE EXTRA
- RD Essentials Edible Glue
- 10 eggs (approx. 500 gram)
- 266 ml water
- Jam of your choice
- 250 gram butter
- Frosty sheet of the royal couple

Supplies

- Wilton Disposable Decorating Bags pk/12
- Patisse Cooling Grid Ø32cm
- FMM Multi Ribbon cutter
- FMM Smoother
- FMM Knife/scriber tool
- PME Palette Knife Straight Blade 38cm
- PME Dowel Rods Wood pk/12



- PME Icing Bag Adaptor
- PME Extra Deep Round Cake Pan Ø 17,5 x 10cm
- PME Extra Deep Round Cake Pan Ø 22,5 x 10cm
- PME Supatube Writer No. 1.5
- PME Cake Leveler Small -30 cm-
- PME Modelling tools, Bulbulous cone
- Cookie Cutter House 5,5 cm

Step 1: Bake the sponge cake

Ensure all ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Prepare 660 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Fill the greased cake pans with the batter and bake the cake for approximately 30 minutes until done. Allow the cake to cool on a wire rack after baking.

Step 2: Prepare the buttercream

Prepare 200 grams of FunCakes Mix for Buttercream as indicated on the packaging. Flavor the buttercream with the orange flavoring.

Step 3: Cut and fill the cake

Cut the cakes with the cake leveler twice and fill them with a layer of buttercream and a layer of jam. Cover the outsides of the cakes with buttercream using a palette knife.

Step 4: Line the cake with sugar paste

Colour 100 gram fondant red, 100 gram fondant blue and 50 gram orange. Roll the remaining white



fondant out on some icing sugar and cover the cakes with the fondant. Remove remaining fondant with the knife/scriber tool.

Step 5: Decorate with the frostysheet

Cut out the frosty sheet and place this on a piece of rolled out white fondant with a thickness of 3 mm. Cut along the sheet with a knife, on this way you can make a plaque, where you can place the sheet on with some piping gel.

Step 6: Make the sugar paste strips

Place the multi ribbon cutter on the widest stand. Roll out the red fondant thinly. Roll the ribbon cutter over the fondant, so that you have a great wide stroke. Place the stroke on some icing sugar and go over it with the bulbous cone. Place the multi ribbon cutter on a smaller stand and make also a stroke of white fondant. Place the ribbon cutter smaller again and make a blue stroke. Place the strokes on each other with some edible glue.

Place the rope disc in the sugarcraft gun and place some well kneaded orange fondant in the gun and make two long ropes. Turn the ropes to each other, so that you are making a cable. Repeat this. Place one cable along the sheet and one along the strokes.

Place a dowel in the bottom cake and cut off on the desired height. Repeat this four times. Make sure that the dowels disappear in the top cake. Place a cake carton on the dowels and place the top cake on top. Place the stroke and the sheet on the cake.



Step 7: Make the sugar paste canal houses

Prepare the mix for royal icing according to the instructions on the package. Roll out the blue fondant and make a long stroke of it. Cut out the canal houses and place them around the bottom cake. Decorate the houses with royal icing.