



Butterflies Cake

Make this delicious Butterflies Cake that has extra love in it! The butterflies are made from FunCakes Sugar Paste and together they form an ombre heart on the cake. The cake is filled and covered with a delicious strawberry buttercream. How delicious does that sound? This cake is fun to make for Mother's Day, Valentine's Day or to celebrate love!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.95



FunCakes Mix for Royal Icing 900 g

F10555
€7.05



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Small Rolling Pin 15cm

03-0193
€3.55



Patisse Cooling Grid Non-Stick
40x25cm

P10578
€7.39



PME CMC Tylo Powder 55g

104FP002
€3.49



FunCakes Mix for Buttercream 1 kg

F10560
€7.49



FunCakes Sugar Paste Bright White 1
kg

F20500
€9.49



FunCakes Flavour Paste Strawberry
120 g

F56220
€5.89



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Patisse Plunger Cutter Butterfly set/3

02045
€7.19



Patisse Angled Spatula RVS 11cm

P10370
€5.19



PME Deep Round Cake Pan Ø 25 x
7,5cm

RND103
€17.09



PME Cake Leveler Small -25 cm-

CL12

€5.45

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 400 g
- FunCakes Mix for Buttercream 200 g
- FunCakes Mix for Royal Icing
- FunCakes Sugar Paste Bright White 1 kg
- FunCakes Food Colour Gel Pink
- FunCakes Flavour Paste Strawberry
- FunCakes Bake Release Spray
- 6 eggs
- 40 + 200 ml water
- 250 gram soft unsalted butter

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Small Rolling Pin 15cm
- Patisse Plunger Cutter Blutterfly set/3
- Patisse Cooling Grid Non-Stick 40x25cm
- Patisse Angled Spatula RVS 11cm
- PME Smoother Polisher with Handle
- PME CMC Tylo Powder 55g
- PME Deep Round Cake Pan Ø 25 x 7,5cm
- PME Cake Leveler Small -30 cm-
- A4 paper

Note: Make the butterflies an hour in advance so they can dry well.

Step 1: Make the butterflies

Knead 200 grams of FunCakes Sugar Paste White with a pinch of tylo powder for firmness. Then divide this into 5 pieces and colour 4 pieces of sugar paste in different shades of pink with the FunCakes Food Colour Gel Pink. Fold the A4 paper in half lengthwise and fold the long sides in half again. This will create a V-shape in the middle.

Roll out the coloured sugar paste with the Wilton rolling pin on a work surface dusted with sugar baking powder to a thickness of 1-2 mm and cut out butterflies with the Patisse Butterfly Cutters. Fold the wings slightly towards each other and let them dry in the V shape.

Step 2: Make the FunCakes Mix for Sponge Cake

Preheat the oven to 175°C (hot-air oven 160°C). Then make 400g of the FunCakes Mix for Sponge Cake as directed on the packet. Grease the round baking tin with the FunCakes Bake Release Spray and place the sponge cake batter into the baking tin. Bake the sponge cake for about 40-45 minutes, and after baking, dump it onto a cake rack to cool.

Step 3: Make the FunCakes Mix for Buttercream

Meanwhile, prepare 200 grams of FunCakes Mix for Buttercream as directed on the package. Flavour the buttercream with the FunCakes Flavour Paste Strawberry.

Step 4: Fill in and cover the Sponge Cake

Cut the sponge cake in half twice with the cake leveler and fill in and cover the strawberry butter cream all around the cake. Then leave to set in the fridge for half an hour.

Step 5: Line the cake with sugar paste

Roll out 750 grams of the FunCakes Sugar Paste White on a work surface dusted with sugar baking powder to a thickness of 2-3 mm and line the cake with it. Use the 2 smoothers to get the sugar paste nice and tight around the cake and neatly cut away the excess sugar paste with a knife.

Step 6: Decorate the cake with butterflies

Stir some FunCakes Mix for Royal Icing in a bowl until smooth and put it in a piping bag. Cut off a small tip and use it to stick the butterflies in an ombre heart shape on the cake.

Step 7: Enjoy a delicious piece of Butterflies Cake!