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Fairy cake with dried flowers

Isn't this Fairy cake just like a dream? It's made from a soft sponge cake and covered with delicious enchanted cream. Then, it's decorated with fondant and beautiful dried flowers. Read along to discover how to create this magical cake!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Enchanted Cream®
200g

F11205
€4.25



FunCakes Sugar Paste Bright White
250g

F20100
€2.85



FunCakes Sugar Paste Maroon Brown
250g

F20150
€2.85

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FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Sugar Paste Stone Grey 250g

F20160
€2.85



FunCakes Flavour Paste White Choco 100g

F56110
€5.23



FunCakes Food Colour Gel Pink 30g

F44110
€2.92



FunCakes Food Colour Gel Peach 30g

F44165
€2.92



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Cake Card Round Gold/Silver Ø15cm pk/3

F80400
€0.59



Wilton Extra Deep Round Cake Pan Ø15x10cm

129001701
€12.85



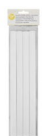
Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



Wilton Comfort Grip Spatula Angled 22,5cm

03-3133
€6.05

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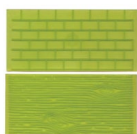
Wilton Decorating Tip Round #012

02-0-0138
€1.65



Wilton Cake Leveler 25cm

03-3105
€11.65



FMM Impression Mats Tree Bark and Brick set/2

CUTIMP1
€8.45



PME Plain Edge Tall Side Scraper

PS41
€5.85



PartyDeco Cake Toppers Butterflies
9x6,5cm

KPT76
€2.05

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Ingredients

- 330 FunCakes Baking mix for Biscuit Deluxe
- 150 g FunCakes Mix for Enchanted Cream®
- FunCakes Gel Colouring Pink
- FunCakes Gel Dye Peach
- 100 g FunCakes fondant stone grey
- 150 g FunCakes fondant Maroon Brown
- 200 g FunCakes fondant Bright White
- 100 g FunCakes Deco Melts White
- FunCakes Flavouring paste White Choco
- FunCakes Baking Spray
- 5 eggs
- 33 ml + 100 ml water
- 100 ml milk
- Apricot jam

Necessities

- FunCakes piping bag 41 cm
- FunCakes Cake Cartons Gold/Silver Round 15 cm pk/3
- Wilton Dowel Rods Plastic set/4
- Wilton Nozzle #1M Open Star
- Wilton Nozzle #012 Round
- Wilton Cake Saw 25 cm/Cake Leveler
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Basic Turntable for Cakes
- Wilton Comfort Grip Spatula Corner 22.5 cm



- 2x Wilton Extra Deep Round Baking Mould Ø 15 x 10 cm
- The Baked Studio Dried Flower Box - Deluxe Rainbow Pastels
- The Baked Studio Dried Flower Box - Deluxe Cool Blues, Lilac, Pink & White
- The Baked Studio Dried Flower Box - Bunny Tails - Pink / White / Lilac
- PartyDeco Cake Toppers Butterflies 9 x 6.5 cm
- PME Plain Edge Extra Tall Side Scraper
- FMM Impression Mats 1 Brick wall/tree grain

Step 1: Bake the biscuits

Prepare 330 g of FunCakes Biscuit Deluxe Mix according to the instructions on the package. Pour the batter into the Wilton Extra Deep Round Cake Pans and bake the cakes as indicated on the packaging. Remove the cakes from the oven and immediately turn them out onto a cooling rack to cool completely.

Once they have cooled, cut both biscuits horizontally twice using the Wilton cake saw. When stacking the layers, start and finish with the bottom of a biscuit to achieve a nice, smooth cake.

Step 2: Preparing to assemble the cake

Cut a FunCakes cake board slightly smaller than the biscuit and cut or carve an opening in the center to fit the Wilton Dowel Rod through.

Step 3: Assembling and coating the cake

Prepare 150 g of FunCakes Enchanted Cream® Mix according to the instructions on the package. Fill a piping bag with a Wilton #012 piping tip and some cream. Start by spreading a layer of cream on the bottom cake layer. On the second layer, pipe a border along the edge using the #012 tip and spread apricot jam inside the border. Repeat this process until all layers are filled. Somewhere in the



middle, place the cake board to help distribute the weight. Push a dowel rod all the way through the center to the bottom of the cake and cut it to size. This prevents the layers from shifting.

Coat the entire outside of the cake with a smooth layer of cream. Place the cake on the Wilton Basic Turntable and use the Wilton Comfort Grip Spatula for smoothing and the PME Plain Edge Extra Tall Side Scraper to achieve a clean, sharp finish.

Step 4: Decorating with fondant

Take a small piece of brown and gray fondant and marble each with a bit of white fondant by not mixing them completely.

Roll out a piece of brown fondant and use the FMM Impression Mats wood grain texture to imprint the surface. Cut out two small doors and attach them to the cake.

Shape small balls from the marbled fondant pieces and flatten them slightly to resemble stones, then attach them around the door.

Step 5: Decorating with Enchanted Cream®

Put the remaining cream into a piping bag fitted with a Wilton #1M piping tip. Pipe a beautiful rope border or small rosettes along the top edge of the cake. If you have enough cream left, you can also pipe a shell border along the bottom edge using the #1M tip.

Step 6: Decorating with Deco Melts

Melt the FunCakes Deco Melts according to the instructions on the package in the microwave and dip the stems of The Baked Studio dried flowers into the melted coating. Place everything on a baking sheet lined with parchment paper and let it set in the fridge.

Decorate the cake with the flowers by inserting them into the piped border and add some Party Deco

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Butterflies in between for an extra whimsical touch.

This recipe was made possible by FunCakes.