



## Summer Cake with Flowers

Make your own cheerful and colorful cake for Summer and decorate with different ouwel dowel flowers! Perfect for a Picnic, Barbecue or just to bake something cheerful during the Summer.

### Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe  
500 g

F10100  
€4.21



FunCakes Mix voor Enchanted Cream®  
450 g

F10130  
€6.25



FunCakes Food Colour Gel Orange 30 g

F44145  
€3.02



FunCakes Food Colour Gel Yellow 30 g

F44115  
€3.02



FunCakes Food Colour Gel Baby Blue  
30 g

F44125  
€3.02



FunCakes Food Colour Gel Pink 30 g

F44110  
€3.02



FunCakes Flavour Paste Elderflower  
100g

F56335  
€6.37



FunCakes Nonpareils Pastel 80 g

F51630  
€2.25



FunCakes Bake Release Spray 200ml

F54100  
€4.24



FunCakes Edible Wafer Flowers Daisy  
pk/13

F53230  
€3.36



FunCakes Edible Wafer Flowers Rose  
pk/6

F53245  
€4.07



FunCakes Edible Wafer Flowers Green  
Leaves pk/50

F53205  
€2.29



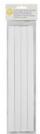
FunCakes Edible Wafer Flowers Violet  
pk/8

F53240  
€3.19



FunCakes Edible Wafer Flowers Peony  
pk/7

F53210  
€3.61

	<p><b>FunCakes Edible Wafer Flowers Frangipani &amp; Leaves pk/15</b> F53215 €3.02</p>		<p><b>FunCakes Edible Wafer Flowers Tulip &amp; Leaves pk/12</b> F53225 €3.02</p>
	<p><b>FunCakes Edible Wafer Flowers Primrose pk/12</b> F53235 €3.61</p>		<p><b>FunCakes Edible Wafer Flowers Camellia pk/5</b> F53220 €3.10</p>
	<p><b>FunCakes Decorating Bags 41 cm pk/10</b> F85110 €3.22</p>		<p><b>Wilton Decorating Tip #1M Open Star Carded</b> 02-0-0151 €2.00</p>
	<p><b>Wilton Extra Deep Round Cake Pan Ø 17,5 x 10 cm</b> 129001702 €10.19</p>		<p><b>Wilton Comfort Grip Spatula Straight 27,5 cm</b> 02-0-0184 €6.71</p>
	<p><b>Wilton Taartzaag / Cake Leveler -25cm-</b> 02-0-0129 €3.53</p>		<p><b>Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm</b> 03-3136 €5.82</p>
	<p><b>Wilton Dowel Rods Plastic set/4</b> 05-0-0028 €3.05</p>		<p><b>Wilton Basic Turntable</b> 03-3120 €9.90</p>

## Ingredients

- FunCakes Mix for Sponge Cake Deluxe 400 g
- FunCakes Mix for Enchanted Cream® 400 g
- FunCakes Food Colour Gel Baby Blue
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Gel Orange
- FunCakes Food Colour Gel Pink
- FunCakes Nonpareils Pastel
- FunCakes Edible Wafer Flowers Daisy pk/13
- FunCakes Edible Wafer Flowers Rose pk/6
- FunCakes Edible Wafer Flowers Green Leaves pk/50
- FunCakes Edible Wafer Flowers Violet pk/8
- FunCakes Edible Wafer Flowers Peony pk/7
- FunCakes Edible Wafer Flowers Frangipani & Leaves pk/15
- FunCakes Edible Wafer Flowers Tulip & Leaves pk/12
- FunCakes Edible Wafer Flowers Primrose pk/12
- FunCakes Edible Wafer Flowers Camellia pk/5
- FunCakes Bake Release Spray
- FunCakes Flavour Paste Elderflower
- 400 ml milk
- 40 ml water
- 6 eggs (approx. 300 g)

## Supplies

- FunCakes Decorating Bags
- Wilton Extra Deep Round Baking Pan Ø 17,5 x 10 cm (2x)
- Wilton Recipe Right Non-Stick Cooling Grid
- Wilton Basic Turn Table
- Wilton Comfort Grip Spatula Angled 27,5 cm
- Wilton Cake Leveler 25cm
- Wilton Decorating Tip #1M Open Star
- Wilton Plastic Dowel Sticks Set/4
- PME Side scraper

## Step 1: Bake the sponge cake

Preheat the oven to 180°C (convection oven 160°C) and grease the 2 baking pans with FunCakes Bake Release Spray. Prepare 400 g FunCakes Mix for Sponge Cake Deluxe and as indicated on the package and divide the batter between the 2 baking pans. Bake the cakes for approximately 30-35 minutes until done. Immediately after baking, dump them on a cooling grid and let the cake cool down.

## Step 2: Make the Enchanted Cream®

Prepare 400 g FunCakes Mix for Enchanted Cream® as indicated on the package and flavour with the FunCakes Flavour Paste Elderflower.

### **Step 3: Cut and fill the cakes**

Cut both cakes with the cake leveler 2x and stack on top of each other with Enchanted Cream®. Start and end stacking with the bottom of the cake, this way you get a nice straight cake.

### **Step 4: Coat with Enchanted Cream®**

Pierce two dowels into the cake from top to bottom and cut to size. Place the cake on the turntable and spread it all around with a thick layer of Enchanted Cream®.

### **Step 5: Make the colorful stripes**

Take the PME Long Plastic Scraper Stripes and draw this around your cake so you get the stripes nice and tight.

Divide the rest of the Enchanted Cream® into sections and colour this with the FunCakes Food Colour Gel. Put these colours of cream separately into decorating bags and cut off a small tip.

Swirl the coloured cream between the ridges on the cake. When you have put all the colours between the ridges, use the smooth side of the scraper to pull the cake smooth again.

### **Step 6: Decorate the cake**

Put a sheet of cling film on the counter and spread the remaining coloured cream lengthwise on the cling film and roll it into a long sausage. Cut off 1 side of the roll and put this in a decorating bag with tip #1M. Swirl a nice coloured border on top of the cake and sprinkle some FunCakes Nonpareils Pastel on top.

Now carefully press the FunCakes Wafer Flowers and Leaves against the cake.

### **Step 7: Enjoy this colourfull Summer cake with wafer flowers!**

*This recipe is made possible by FunCakes.*