



Gluten free brownie cake with lotus flower

This gluten free brownie cake has a beautiful look because it is coloured with an airbrush. With an airbrush you can create lovely colour effects.

Boodschappenlijstje



PME Deep Round Cake Pan Ø 20 x 7,5cm

RND083
€13.05



PME Extra Deep Round Cake Pan Ø 15 x 10cm

RND064
€10.49



Culpitt Floral Wire White set/50 -26 gauge-

1386W
€4.39



RD Essentials Edible Glue 50g

RD9340
€4.79



Sugarflair Airbrush Colouring -Yellow- 60ml

V302
€6.99



Sugarflair Airbrush Colouring -Light Green- 60ml

V306
€6.99



PME Plastic Dowel Rods (31 cm) Pk/4

DR125
€4.45



PME Airbrush Compressor Kit

AB131
€118.85

Other materials:

- 8 eggs (approx. 400 gram)
- 500 gram butter
- Pink cotton yarn
- Paper towels
- Veiner of your choice

First make the water lily. Colour 150 gram gumpaste light pink and 50 gram light green.

The core of the flower:

Take half a wire 18 and bend at one end a round. Knead the pink gumpaste the size of a grape and make a ball. Flat on one side thereof. Put some glue on the round wire and push it into the ball from the round side. Use a scribe tool 12 holes spread over the flat side of the ball. Take a piece of pink gumpaste and make it 12 very small balls (2mm) from. Apply a small amount of glue in each hole and push it into a ball with the scribe tool. Let dry.

Petals:

Cut 8 wire 26 in two. Roll a piece of pink gumpaste a grain of the celboard and roll it out thinly. Pull it out gently from the board and place it on a flat piece of your board with the grain side up. Insert the small plug of the lilly (wide is not used) a sheet with the grain in the middle. Put some glue on one of the pieces of wire and insert it as far as you can in the vein of the leaf. Insert it in the veiner and press down firmly. Crumple a piece of kitchen paper and place the leaves to dry it. Take this way for 15 petals and let them dry.

Now make the leafs:

Knead a bit green gumpaste well. Roll it out on a flat board, making sure that a thicker piece is in the middle. Cut here with the cutting wheel around a leaf out. Cutting on one side a notch. Put some glue on the wire and insert it from the notch in the thick part of the leaf. Put the sheet in veiner and press down firmly. Get him loose and let the parchment paper to dry very well. Make three.

Assembly of the flower:

Turn the sewing thread at least 100 times to three fingers so that you get a round bush. Stretch a piece of floral tape so that it becomes sticky. Fold the circle flat, and turn the tape firmly to an end so that the yarn is secure. Cut loose the opposite side. Insert the core of the flower (the pistil) amidst this thread. Fold the yarn so that it is properly distributed around the pistil. Cut the wire as necessary so that it is as high as the pestle. Take 3 rose leaves and place it firmly around the core. Then add 5 is where you ensure that they do not coincide with each other. Then add the last petals. Tape the stem so that all loose wires are not visible. Tape the wire of the leaves. then fasten the flower leaves. Save to use in a dry dark place.

The cake:

Preheat the oven at 180°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 1kg mix, 500 gram butter and 380 gram eggs in a bowl. Mix for 3 minutes at medium speed to a thick batter. Fill the greased baking pans with the batter and bake the cake in 30-40 minutes. Let the brownie cool down on a grid.

Take 500 grams of buttercream and flavour it with strawberry flavour (or one of the other delicious flavours). Place the brownies on a suitable cardboard. Cut them in two layers and put a layer of

strawberry cream between. Lubricate the outside also with the buttercream.

Knead fondant 1kg well, roll it thinly and line the cakes with a layer of fondant. Now roll 500 grams of fondant into long strips and cut with the multi-ribbon cutter strips of 1.5 cm wide. Paste this with a little edible glue from the bottom roof tiles on the cake. Make 4dowels tailored to the height of 20 cm cake and press them so that they come under the 15 cm cake.

Put the 20 cm cake on a turntable in a place where you can safely airbrushing (eg in a large box). Fill the airbrush with light green colour and spray the cake already running at the bottom light. Add after a few rounds light blue colour in the green in the cup and spray slowly from the middle to the top so that there will be a nice transition. Add any additional blue. Also spray the top blue. Discard if the cup still colour is in blank. Place below the 15 cm cake in the box. Put purple colour into the cup beginning at the bottom of the cake and work slowly upwards where you keep doing more water into the cup so that the colour thins and becomes lighter. Also spray the top cover in light purple.

Make the cup clean and fill with the pink colour. Color this flower brighter pink. Try to spray along the petals so that the veins are highlighted. Also spray the pestle and (flour) wires. Clean the cup again clean and spray the leaves beautiful green.

When everything is dry can be stacked cake and flower on it. The cake does not have to be kept in the refrigerator.