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Swedish prinsesstårta

The Swedish prinsesstårta has a characteristic green marzipan layer! The cake contains out of multiple layers of cake, cream and jam. Make this delicious cake yourself with our recipe and the FunCakes mix for Sponge Cake.

Boodschappenlijstje



PME Ball Pan Hemisphere Ø21cm

BALL084
€9.91

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Other materials:

- 5 eggs (approx. 250 gram)
- 33 ml water
- 750 ml cream
- 250 gram mascarpone
- Sugar
- Raspberry jam
- Plastic foil

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 330 gram mixture for biscuit, 5 eggs and 33 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated square baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 35 minutes. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Cover the ball shaped pan on the inside with the foil. Place it on a ring of plate so it stands solid. Cut the cake in layers of approx. 1 cm thick. Cut two circles of sponge cake that have the same size as the ball pan. Use the rest of the cake to cover the inside of the ball pan.

Beat the cream with the mascarpone and the icing sugar. Fill the covered pan with the cream till approx. 3 cm from the bottom. Place a layer of cake on top. Cover the other circle with the jam and place this on the other circle. Cover the top with foil and place something heavy on top. Place the cake in the fridge for at least 30 minutes.

Knead the pink marzipan and roll it out on some powdered sugar until approx. 3 mm (picture 1). Cut

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out 10 rounds (picture 2). Flatten out one half of the circles with your thumb, this becomes the top of the leaves (picture 3). Use one round to make a ball and shape it until it becomes a little raindrop (picture 4). Cover the drop with some glue. Take one leaf, put it around the drop with the point of the drop and the thin side of the leaf facing up. Roll the leaf around the drop, so that you can't see the drop anymore. Take 3 leaves and put them around the drop, one by one. Note that the thin edge of the round needs to be on top and that the top is at the same height as the newly created center of the rose (picture 5). Do the same with the remaining leaves (picture 6). You can curl the top edges of the leaves slightly (picture 7). Roll out some green marzipan and cut 2 leaves per rose. Put these under the rose, using some edible glue. Finally, put the rose on your cake.



Remove the cake from the fridge, remove the foil and place it on a cake standard. Cover the outside with a thin layer of cream.

Knead 400 gram green marzipan well and roll it out on some icing sugar. Cover the cake with the

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marzipan and place the rose on top.

Safe the cake in the fridge.