



Cake Top Forward Cake

Are you already familiar with the Cake Top Forward trend? We have created a cheerful, summer version that is perfect for a nice summer day. The Cake Top Forward looks summery thanks to the colors from Colour Mill and the Deco Melts from FunCakes. The cake is an inverted cake that can be decorated super cute! You can fill the cake with buttercream or any other yummy filling. The balls are made of dummies, but of course you can also use cakepops!

Boodschappenlijstje



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.75



Wilton Basic Turntable

03-3120
€11.85



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



FunCakes Deco Melts -White- 250g

F25110
€4.45



FunCakes Deco Melts -Yellow- 250g

F25115
€4.45



FunCakes Deco Melts -Pink- 250g

F25125
€4.45



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100
€4.95



FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15



FunCakes Mix for Buttercream 500 g

F10125
€5.10



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.45



FunCakes Food Colour Gel Pink 30 g

F44110
€3.45



Wilton Lollipop Sticks 15cm, pk/35

05-0-0044
€2.85



FunCakes Bake Release Spray 200ml

F54100
€5.00



Wilton Comfort Grip Spatula Curved 22,5 cm

03-3133
€6.05



Wilton Decorating Tip #018 Open Star Carded

02-0-0215
€1.65



Wilton Decorating Tip #352 Leaf Carded

02-0-0157
€2.35



Wilton Decorating Tip #016 Open Star Carded

02-0-0141
€1.65



Colour Mill Oil Blend Mango 20 ml

CMO20MAN
€6.50



FunCakes Sphere Cake Dummy Ø3 cm pk/3

F82325
€3.90



FunCakes Sphere Cake Dummy Ø7 cm pk/3

F82335
€5.20



Wilton Decorating Tip #102 Petal Carded

02-0-0134
€1.70



Wilton Decorating Tip #104 Petal Carded

02-0-0136
€1.65



Wilton Decorating Tip #2 Round Carded

02-0-0147
€1.55



Wilton Decorator Preferred Deep Round Pan Ø 20 x 7,5cm

03-0-0034
€11.25



Wilton Small Cake Leveler -25cm-

03-3105
€11.65



Colour Mill Oil Blend Coral 20 ml

CMO20CRL
€6.50



Colour Mill Oil Blend Kiwi 20 ml

CMO20KIW
€6.50



FunCakes Sphere Cake Dummy Ø5 cm pk/3

F82330
€4.35

Ingredients

- FunCakes Bake Release Spray
- FunCakes Edible Color Gel Pink
- FunCakes Edible Gel Dye Yellow
- 250 g FunCakes Mix for Biscuits
- 400 g FunCakes Mix for Buttercream
- 200 g FunCakes Deco Melts Pink
- 200 g FunCakes Deco Melts Yellow
- 200 g FunCakes Deco Melts White
- 400 ml water + 25 ml water
- 4 eggs
- 500 g soft unsalted butter

Supplies

- Wilton Decorator Preferred® Deep Baking Tray Round Ø 20x7,5cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Lollipop Sticks 15cm
- Wilton Flower Nail Set
- Wilton Nozzle #104 Petal
- Wilton Nozzle #018 Open Star
- Wilton Nozzle #102 Petal
- Wilton Nozzle #002 Round
- Wilton Nozzle #016 Open Star
- Wilton Nozzle #352 Leaf
- Wilton Standard Adaptor/Coupler (multiple)
- Wilton Basic Turntable for Cakes
- Wilton Cake Saw / Small Cake Leveler 25cm
- Wilton Comfort Grip Spatula with Angle 22,5 cm
- FunCakes piping bags 30 cm
- FunCakes Dummy Sphere Ø3 pk/3
- FunCakes dummy sphere Ø5 pk/3
- FunCakes Dummy Bulb Ø7 pk/3
- Colour Mill Kiwi Dye
- Colour Mill Colorant Coral
- Colour Mill Mango Dye
- PME Extra Long Plastic Scraper
- Patisse Baking Paper Sheets

Step 1: Prepare the FunCakes Buttercream

Mix 400 g FunCakes Buttercream mix with 400 ml water. Beat the mixture with a whisk and leave it to set for at least one hour at room temperature. Beat 500 g unsalted cream butter for about 5 minutes until soft. Add the mixture to the butter in portions, mixing completely each time before

adding the next portion. Mix until the cream is smooth.

Step 2: Make the FunCakes Baking Mix for Biscuits Deluxe

Preheat the oven to 180°C (hot air oven 160°C). Process all ingredients at room temperature. Mix 250 g FunCakes Baking Mix for Biscuit Deluxe with 5 eggs and 25 ml water. Spoon the batter into the greased baking pan and bake the cake for 30-35 minutes. Immediately after baking, dump the cake onto a cake rack and let it cool.

Step 3: Color FunCakes Buttercream

Divide the buttercream into 5 parts. Leave the first part white, with this part you spread a thin layer on the cake and fill the cake. The second part you color with the Colour Mill color Kiwi, with this you cover the cake again. Color the other two parts of the buttercream with Colour Mill colors mango and coral.

Keep a little buttercream left with the Colour Mill color Kiwi and color it slightly darker.

Step 4: Filling and icing the cake

Cut the sponge cake with the cake saw twice and fill the cake with buttercream. Stack the layers back together and spread with a thin layer of buttercream. Put the cake in the refrigerator and let it set for a while.

Step 5: Cutting and icing the cake

Remove the cake from the refrigerator and cut a piece from it. Then place the cake on its side. Coat the cake with the Colour Mill kiwi color, using rotary table and scraper. Then use the spatula to put a few swipes on the cake with the Colour Mill colors mango and coral. Use the scraper to mix the colors with the color on the cake.

Step 6: Making flowers

Use the remaining buttercream for the flowers. Color the Colour Mill Kiwi color slightly darker for the petals.

To make the daisy, you will need nozzle #104 and #018. Using a little buttercream, stick a baking sheet on a flower nail. Using #104, pipe elongated petals. Place the thin part of the nozzle on the flower nail so that the thick side is pointing up. Now gently squeeze and pull your nozzle down slightly. In this way make 12 oblong leaves side by side in the round. In the middle put a small star with #018. Carefully remove the daisy from the flower nail with the baking paper and place it on a plate.

For the apple blossom you will need nozzle #102 and #002. Using a little buttercream, stick a baking sheet on the flower nail. Using #102, squirt 5 small petals while twisting your flower nail between your fingers. Put the thick side of the nozzle on your flower nail and spray and swirl at the same time. You will make a total of 5 leaves for the apple blossom. Finally, using #002, put a small dot in the center of the flower. You can also vary the color and size with the flowers. . Do you want a bigger flower? Then use #104 for the petals and then use #002 to put several small dots on the flower. Carefully remove it with the baking paper from the flower nail and place on a plate. Carefully remove the apple blossom with the baking paper from the flower nail and place on a plate.

Put the flowers in the freezer for at least an hour, this way you can easily get them off the paper and stick them well on the cake with a little bit of buttercream.

Step 7: Making colored balls and decorating the cake

Melt the FunCakes Deco Melts according to the directions on the package and color the white Deco Melts with the coral dye. Stick the styrofoam balls on a lollipop stick and dip them in the melts. Then let the spheres set in the refrigerator. Remove the spheres from the sticks and stick this onto the cake with a little buttercream. Stick the frozen flowers on the cake with buttercream as well. Using nozzle #352, make a few leaves to go with the flowers.

Step 8: Enjoy this summer Cake Top Forward Cake!