



Father's day Cake

Do you want to surprise your father, friend, nephew, neighbor with an original gift? Then make this delicious shirt cake! The cake is made of sponge cake, decorated with fondant and filled with a delicious buttercream. Enjoy it deliciously together!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€3.96



FunCakes Mix for Buttercream 500g
F10125
€4.07



FunCakes Ready Rolled Sugar Paste
Disc Bright White 430g
F20700
€7.49



FunCakes Ready Rolled Sugar Paste
Disc Baby Blue 430g
F20705
€8.49



FunCakes Ready Rolled Sugar Paste
Disc Denim Blue 430g
F20740
€8.49



Wilton Decorator Preferred Deep
Round Cake Pan Ø25x7,5cm
03-0-0030
€10.52



Wilton Cake Leveler 25cm
02-0-0129
€4.15



PME Plastic Rolling Pin 22,5cm
PP86
€5.85

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 330 g
- FunCakes Mix for Buttercream 125 g
- FunCakes Ready Rolled Sugar Paste Disc Bright White
- FunCakes Ready Rolled Sugar Paste Disc Baby Blue
- FunCakes Ready Rolled Sugar Paste Disc Denim Blue
- 5 eggs
- 33 ml water
- 125ml water (for the buttercream)
- 150 grams unsalted butter

Supplies

- Wilton Decorator Preferred Deep Round Pan Ø 25 x 7,5cm
- Wilton Taartzaag / Cake Leveler -25cm-
- FMM Multi Ribbon cutter
- JEM Pop It® Buttons
- PME Plastic Rolling Pin 22,5 cm

Step 1: Make the sponge cake

Make sure all ingredients are at room temperature. Preheat the oven to 175 ° C (convection oven 160 ° C). Mix 330 grams of FunCakes Mix for Sponge Cake, 5 eggs and 33 ml of water in a bowl. Beat the batter for 7-8 minutes at the highest speed, then mix again for 2-3 minutes at low speed. Fill the greased baking pan (25 cm) 1/2 to 2/3 full and bake the cake in 35-40 minutes. Do not open the oven in the meantime! The cake is done when it feels resilient. Immediately after baking, remove from the pan and allow to evaporate on the counter or a cooling rack.

Step 2: Cut and fill the sponge cake with buttercream

Cut the cake twice with a cake saw or bread knife after cooling. Mix 125 grams of FunCakes mix for butter cream with 125 ml of water. Beat 150 grams unsalted (cream) butter in about 5 minutes. Mix the whole mixture into a smooth cream (approx. 10 minutes). Fill the layers of the cake with butter cream. Before the cake is coated, cover the cake on the outside with butter cream (around the cake). The buttercream can be spread evenly around the cake using a spatula / spoon or something similar.

Step 3: Line the cake with fondant

Use the FunCakes Ready-Rolled fondant to cover the cake. Remove the fondant disc from the aluminum foil and carefully roll it out with the PME plastic roller Smooth 22.5 cm. Smooth the fondant disc by pulling on both sides of the white foil. Place the fondant disc on the cake with the foil up. Remove the foil and smooth the cake with a smoother. Cut away excess fondant.

Step 4: Decorate the cake with fondant

You can then use the FunCakes Rolfondant-Denim Blue- and the FunCakes Rolfondant -Bright White- to decorate the cake with details. Use the FMM Multi Ribbon cutter and the JEM Pop It® Buttons to decorate the shirt. Knead the fondant with the mouse of your hand for a maximum of one minute.



Roll out the fondant with the PME Plastic roller Smooth 22.5 cm. Use the cutters to cut out pieces of fondant for the necktie or collar of the shirt. Use the JEM Pop It® Buttons to make buttons on the shirt.

Step 5: Enjoy this delicious Father's Day Cake!

This cake was made by the Meerschaert family.