



Aquarelle cake

It's really well known: aquarelle drawings. This super simple and beautiful way of painting, can be done on a cake as well! With the golden accents it's a super elegant cake.

Boodschappenlijstje



Sugarflair Paste Colour ORCHID 25g

A140
€4.55



Sugarflair Paste Colour DUCK EGG 25g

A144
€4.55



Sugarflair Paste Colour ROSE PINK 25g

A147
€4.55



FunCakes Mix for Sponge Cake Deluxe 1 kg

F10500
€6.99



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Ready Rolled Sugar Paste Disc Bright White

F20700
€7.49



Sugarflair 24 Carat Gold Leaf Transfer

G101
€7.49



FunCakes Flavour Paste White Choco 100 g

F56110
€6.05



PME Deep Round Cake Pan Ø 20 x 7,5cm

RND083
€13.05



PME Craft Brush Set

CB1007
€6.89



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

03-3136
€6.85



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€4.15

Other ingredients:

- 12 eggs
- 300 g soft unsalted butter
- 250 ml + 75 ml water
- Powdered sugar

Step 1: The sponge cake

Preheat the oven to 175°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 750 g mix for sponge cake, 12 eggs and 75 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Divide the batter in 3 portions and colour each portion with the Sugarflair paste duck egg, Sugarflair paste rose pink and the Sugarflair paste orchid. Spray the 3 PME deep round cake pans with the FunCakes bake release spray. Pour the batter into the cake pans and bake them for approx. 30-35 minutes. Release the cakes immediately after baking and let it cool down on a cake grid.

Step 2: The butter cream

Add 250 ml of water to 250 grams of the mix for butter cream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 300 grams of unsalted butter for approx. 5 minutes until it's creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat until you have a smooth butter cream (approx. 10 minutes).

Step 3: Filling and covering with butter cream

Cut with the Wilton cake leveller the convex top of off the sponge cakes. Make this into small crumbs. Saw the sponge cakes in 2 pieces of the same size. Fill and cover the cake with butter cream. Put the cake in the fridge for 30 minutes.

Step 4: The decorations

Put the colored cake crumbs in 3 bowls and mix in some butter cream. Make different sizes of balls with the different colors together. When all crumbs are used, place the balls in the refrigerator to allow them to stiffen.

Step 5: Covering with fondant

There are 2 ways to cover the cake with fondant.

- Knead the FunCakes fondant bright white and roll it out into a large round patch with a thickness of 2 mm. Put this over the cake and make sure that the fondant completely covers the cake. Cut away the edges with a sharp knife.
- Knead the FunCakes fondant bright white and roll it out into an elongated patch with a thickness of 2 mm. Cover the side of the cake with this. Then place a piece on top of the cake. Cut the edges away with a sharp knife.

Step 6: Decorating

Make 3 bowls with paint by putting a little bit of the Sugarflair paste into each tray. This way you get 1 bowl with purple paint, 1 bowl with pink paint and 1 bowl with blue paint. Make stripes on the cake with the different colors using a big brush. Gently stick the Sugarflair 24 carat gold leafs against the cake. And finally place the colored cake balls on top of the cake.