



Lovely cake

This lovely cake is made with fondant and gives a colorful look. This stacked cake is perfect as a birthday cake. Make the cake with the FunCakes mix for sponge cake. And of course fill it with a layer of jam and buttercream.

Boodschappenlijstje

	Renshaw Rolled Fondant Extra 1kg - White R02834 €9.22		PME Deep Round Cake Pan Ø 15 x 7,5cm RND063 €7.61
	PME Deep Round Cake Pan Ø 20 x 7,5cm RND083 €11.09		PME Petal Glue -Edible Glue- 60g 104FP006 €2.51
	Scrapcooking Angled Spatula 29cm SC5177 €6.71		FunCakes Mix for Sponge Cake Deluxe 500 g F10100 €4.21
	FunCakes Mix for Buttercream 500 g F10125 €4.33		FunCakes Sugar Paste Spring Green 250 g F20115 €2.42
	FunCakes Sugar Paste Fire Red 250 g F20120 €2.42		FunCakes Sugar Paste Mellow Yellow 250 g F20145 €2.42
	FunCakes Sugar Paste Sea Blue 250 g F20130 €2.42		FunCakes Sugar Paste Royal Purple 250 g F20200 €2.42
	FunCakes Bake Release Spray 200ml F54100 €4.24		Patisse Foldable Cooling Grid RVS 46x32cm P01323 €10.41

Other materials:

- 334 ml water
- 5 eggs (approx. 260 gram)
- 375 gram butter
- Jam

All ingredients need to be at room temperature. Preheat the oven to 175°C (convection oven 160°C). Put 210 gram mixture for sponge cake deluxe, 160 gram eggs and 21 ml water in a bowl and mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased baking pan of 20 cm. (1/2 to 2/3 full). Bake the cake in 30-35 minutes.

Put for the cake of 15 cm, 130 gram mixture for sponge cake deluxe, 100 gram eggs and 13 ml water in a bowl and mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased pan. (1/2 to 2/3 full). Bake the cake in 25-30 minutes. Do not open the oven in 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.

For the buttercream add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 250 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream. You can add a flavouring of choice.

Cut the cake in three layers with the cake leveler. Place the bottom layer on a cake board and cover this with the jam. Place the second layer on top and cover this layer with the cream. Then at last place the last layer on top and cover the whole cake with buttercream. Repeat this for the other cake.

Knead 400 gram white fondant well and roll this out on some icing sugar to a thickness of 1 cm. Use this fondant to cover the cake of 20 cm and remove the remaining fondant. Repeat this steps for the 15 cm cake. But then use 300 gram fondant. Place a cake board on the 20 cm cake and place the other cake on top.

Knead the red, green, yellow, blue and purple fondant well and roll this out on some icing sugar. Use the largest heart cutter to cut out several hearts.

Place the heart in the desired pattern on the cake with a bit of edible glue. In this example we used two rows of heart on each cake.



Made possible by Renshaw.