



Rainbow confetti cake

Do you like colour and confetti? Then this rainbow confetti cake is the perfect cake for your party! Decorate the cakes with confetti for an extra happy effect, and the fondant rainbow on top makes it perfect.

Boodschappenlijstje



PME Extra Deep Round Cake Pan Ø 15 x 10cm

RND064
€10.49



PME Palette Knife Angled Blade -23 cm-

PK1013
€4.99



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

03-3136
€6.85



PME Extra Deep Round Cake Pan Ø 20 x 10cm

RND084
€15.55



FMM Fluffy Cloud Cutters set/5

CUTCLOUD
€7.85

Other materials:

- 6 eggs
- 240 ml water
- 250 gram soft unsalted butter
- Skewers

Prepare the rainbow two days in advance so it can dry well. Knead the red, orange, yellow, green, blue, purple and lila fondant well and roll out even strips. To measure the right size you can use the bottom of the 15 cm baking pan. Place the pan on a piece of baking paper and draw a line around it. Place your fondant strips along the line. Stick them to each other with a little bit of edible glue. Let this dry for two days.

For the cake prepare 200 gram of FunCakes mix for Buttercream and 400 gram of FunCakes mix for Sponge Cake as indicated on the package or in the basic recipes for [buttercream](#) and [sponge cake](#). Preheat the oven to 180°C (convection oven 160°C). Grease the baking pan with Bake Release Spray and divide the sponge cake batter into the two pans. Bake the cakes for 30-35 minutes, release them directly after baking on a cooling grid and let them cool down.

Add to taste the raspberry flavour paste to the buttercream. Cut both sponge cakes in half twice using a cake leveller and fill and cover with buttercream. Cut the cake board to the size of the small cake, place the cake on top and leave both cakes in the fridge for an hour to make the buttercream stiff. Then cover the cakes with nonpareils by gently pushing the nonpareils with your hand against the cake. Stack the cakes on top of each other using the dowels.

Knead the pink fondant well and roll out on a with Magic Roll-Out Powder covered work surface to a long strip of approx. 2mm thickness. Cut out a straight, wide strip and stick it around the small cake. Knead the pink fondant again and roll out to a thin piece. Cut out two rectangular pieces of the same size and one smaller, narrow piece. Fold the sides of the two rectangular pieces together and stick the sides to each other with a little bit of glue. Make a pleat along the side that you've stuck together. Place the narrow rectangular piece upside down on the table and place the two loops on top of it. Fold the narrow strip around the loops and make it stick with a bit of glue. Attach the bow against the strip on the small cake.

Insert two skewers into the top of the cake and place the rainbow right in front so it can lean against the skewers, make it stick with a bit of glue and a piece of fondant. Roll out the white fondant and cut out clouds. Place these in front of the rainbow. Leave the cake in the fridge until further use.

Made possible by: 

The text 'Made possible by:' is followed by the FunCakes logo. The logo features three colorful, stylized cakes (pink, orange, and green) above the word 'FunCakes' in a playful, cursive font. Below the word 'FunCakes' is a small tagline that reads 'making baking fun'.