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Chic Aubergine Colour of the Year Cake

The wait is over, as FunCakes has revealed the fondant colour of the year! This year's colour of the year is Chic Aubergine. Make an impressive fondant cake with this colour, decorated with different fondant flowers. The colours of the fondant match perfectly and together form the Boho Chic collection. Therefore, surprise your guests with this impressive cake during your birthday or any other festive occasion!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Sugar Paste Tropical Orange
250g

F20140
€2.85



FunCakes Sugar Paste Mystic
Turquoise 250g

F20205
€2.85

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FunCakes Food Colour Gel Purple 30g

F44120
€2.92



FunCakes Food Colour Gel Red 30g

F44100
€2.92



FunCakes Food Colour Gel Claret 30g

F44170
€2.92



FunCakes Flavour Paste Tonka Bean
100g

F56345
€6.11



FunCakes Edible Glue 22g

F54750
€2.45



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Extra Deep Round Cake Pan
Ø15x10cm

129001701
€12.85



Wilton Basic Turntable

03-3120
€11.85



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Comfort Grip Spatula Straight
22,5cm

02-0-0182
€5.65



FunCakes Sugar Paste Chic Aubergine
250g

F20290
€2.85



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59

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FunCakes Sugar Paste Rosé White
250g

F20295
€2.85



FunCakes Sugar Paste Vintage Purple
250g

F20300
€2.85



FMM Cutter 5 Petal Rose 50mm

CUTROP50
€3.55



FMM Cutter 5 Petal Rose 65mm

CUTROP65
€3.59



FMM Impression Mats Vintage Lace
set/2

CUTIMP3
€8.45



Culpitt Floral Wire White 20 Gauge
set/20

1382W
€4.95



PME Flower Foam Pad

FFP573
€3.95



PME Flower Pics Small pk/12

FP300
€4.05

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Ingredients

- FunCakes Mix for Sponge Cake Deluxe 500 g
- FunCakes Mix for Buttercream 300 g
- FunCakes Sugar Paste Chic Aubergine 1,5 kg
- FunCakes Sugar Paste Milkshake White 250 g
- FunCakes Sugar Paste Tropical Orange 250 g
- FunCakes Sugar Paste Mystic Turquoise 250 g
- FunCakes Food Colour Gel Purple
- FunCakes Food Colour Gel Red
- FunCakes Food Colour Gel Claret
- FunCakes Flavour Paste Tonka Bean
- FunCakes CMC - Tylo Powder
- FunCakes Bake Release Spray
- FunCakes Magic Roll-Out Powder
- FunCakes Edible Glue
- 375 g soft unsalted butter
- 50 ml + 300 ml water
- 7,5 ggs
- Cornstarch

Supplies

- FunCakes Cake Card Gold/Silver -Round- 15cm pk/3
- Wilton Taartzaag / Cake Leveler
- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm
- Wilton Basic Turntable
- Wilton -Perfect Height- Rolling Pin 22,5cm

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- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Comfort Grip Spatula Straight 22,5 cm
- Wilton Dowel Rods Plastic set/4
- FMM Multi Ribbon cutter
- FMM 5 petal Rose cutter 50mm
- FMM 5 petal Rose cutter 65mm
- FMM Impression Mat Vintage Lace
- FMM Dab-a-Dust Dusting Pouch
- Culpitt Floral Wire White set/20 -20 gauge-
- PME Carnation Cutter set/3
- PME Flower Foam Pad
- PME Modelling tools, Ball
- PME Modelling tools, Bulbous cone
- PME Flower Pics Small pk/12
- PME Smoother Polisher with Handle
- PME Round Cake Pan Ø 20 x 5cm
- Cocktailstick
- Plastic sleeves
- Ziplock bags

Make the flowers a few days in advance so they can dry properly.

Step 1: Create the sugar paste flowers

Knead 200 grams of sugar paste in all the different colours with a pinch of FunCakes Tylo Powder. Store the sugar paste in separate ziplock bags when not in use to prevent drying out.

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Roses

Create small balls of sugar paste in all colours and roll them between your fingers into a droplet shape, which should be no more than 1 cm tall. Attach them to a cocktail stick with edible glue and let them dry for 24 hours. These will serve as cones for making roses later.

Roll out all the coloured sugar paste very thinly without using rings on the rolling pin until it's nearly translucent. Cut out with the FMM Roses Cutter 5 Petals 50mm for each rose two times and an extra time for the larger roses. Keep the cut shapes between plastic sleeves to prevent drying out.

Place a rose petal on the foam modeling mat and lightly dust the top with cornstarch, then brush off the excess. Use a ball-shaped modeling tool around the edges of the petals to make them curl.

Attach the petals to the cones with a tiny amount of edible glue, alternating the sides. Slightly curl the petals outward with your fingers. Repeat this process until you have enough roses. For a larger rose, repeat this step with the larger-sized petals. Let them dry for at least a day.

Carnations

Roll out all the coloured sugar paste thinly with tylo powder until it's nearly translucent. Cut out the middle-sized shape from the PME Carnation Cutter Set for each flower three times, or you can



choose to use other sizes.

Place a carnation shape on the foam modeling mat and lightly dust the top with cornstarch, then brush off the excess.

Now, make each petal thinner and slightly curled using the PME Modeling Tool Tapered & Round Point. Point the tip of the tool towards the center of the flower and gently roll it back and forth.

Attach three carnation shapes on top of each other with a little edible glue, fold them in half, and then fold them once more. Let them dry for 24 hours. Optionally, crumple a few sheets of kitchen paper and place the carnations on them to give them a somewhat 'natural' shape.

Step 2: Create the curled cake topper

Wrap a few flower wires with pink tape. Do this by cutting a piece of tape and pulling it apart briefly. This helps the tape adhesive loosen, allowing you to change the wire without it coming off. Roll it around a small rolling pin to create curled wire for use as a topper.

Step 3: Bake the sponge cake

Preheat the oven to 180°C (convection oven at 160°C) and grease the baking pans with baking spray. Prepare 500 grams of FunCakes Mix for Sponge Cake as indicated on the package. Divide the



batter between the two pans. Bake the 15x10 cm cake for 30-35 minutes and the 20x5 cm cake for approximately 25-30 minutes. After baking, remove them from the pans and let them cool completely on a cake rack.

Step 4: Make the Buttercream

Prepare 300 grams of FunCakes Mix for Buttercream as indicated on the package. Flavour it with FunCakes Tonka Bean Flavour Paste by adding it while mixing the buttercream.

Step 5: Cut and crumb coat the sponge cake

Slice the sponge cake into layers and fill and thinly coat it with buttercream all around. Allow it to firm up in the refrigerator for at least half an hour.

Step 6: Cover the sponge cake with sugar paste

15 cm Cake

Roll out the Chic Aubergine sugar paste with a large rolling pin to a thickness of about 2-3 mm and use it to cover the 15 cm cake. Make a long roll of Chic Aubergine sugar paste and roll it to a thickness of 2 mm. Press the FMM Vintage Lace Impression Mat repeatedly along the sugar paste. Create a wide strip using the FMM Multi Strips Cutter and attach it to the lower edge of the cake with a small amount of edible glue.

20 cm Cake



Roll some of the remaining Chic Aubergine sugar paste into a thin sheet and make thin rolls from the other coloured sugar paste. Knead them until smooth, or else you may get cracks in the pattern.

Place the coloured rolls on the Chic Aubergine sugar paste and roll them tightly without leaving any air in between. Repeat this process several times to create multiple rolls. Cut the rolls into half-centimeter slices and arrange them with the colours facing upward next to each other. Place a sheet of parchment paper on top and roll it into a piece that you will use to cover the 20 cm cake.

Step 7: Stack the cakes

Place the 20 cm cake on a cake stand or a cake board. Insert dowels into the 20 cm cake and trim them to size. Place a custom-sized cake board on top of the cake and set the 15 cm cake on it.

Step 8: Decorate the tiered cake

Colour the remaining buttercream with the food colours claret, red, and purple until you achieve the same color as the Chic Aubergine sugar paste. Place the coloured buttercream in a piping bag fitted with nozzle #1M and pipe a generous swirl on top of the cake. Insert some carnations and roses.

For the cascading roses, insert them into the side with a cocktail stick. Attach the carnations to the cake using a bit of buttercream.



If you prefer not to use toothpicks in your cake, carefully remove them from the roses with a gentle twisting motion and attach them to the cake with buttercream.

Insert the flower pics into the cake and then place the curls. Be sure to use flower pics, as the wire can oxidize due to the moisture from the cake's filling, and the tape may come loose, potentially ending up in your cake.

Step 9: Enjoy this impressive Chic Aubergine Colour of the Year Cake!

This recipe is made possible by FunCakes.