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Flower Power Cake

These beautiful flower power cake is the perfect cake for every party! This fun coloured fondant also has a coloured inside.

Boodschappenlijstje



Culpitt Floral Wire Silver 24 Gauge set/50

1384SIL
€8.89



PME Flower Pics Medium pk/12

FP301
€4.05



FMM Cutter Fluffy Cloud

CUTCLOUD
€7.85



PME Dowel Rods Plastic 31cm pk/4

DR125
€4.75

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Other materials:

- 10 eggs (approx. 500 gram)
- 500 gram butter
- Apricot jelly

First make the flowers. Knead the yellow and orange fondant well, roll it thin and cut about 15 flowers from. Add a little glue on the end of 5 half wires and insert a flower to. Let dry flat. Put the other flowers in the shaping bowls. Dust the flowers with a soft brush and the red dust from the middle outwards so that the flowers in the middle red but their own color to the edges. Take the yellow fondant balls that you put a little flat down and with a little edible glue the flowers. Let everything dry for a day.

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Divide the batter into three portions. Leave one portion natural, add the blueberry flavour to portion two and the strawberry flavour to portion three. You can even add colourings to the batter if you want.

Lubricate the baking pan and fill them with all three colours of the mix. Stir them a bit, so that you have stripes. Bake the cakes in approx. 90 minutes ready. Check if they are ready with a tooth pick. Let the cakes cool down in the pan for approx. 10 minutes and then let them cool on the grid. When they are cooled down place them on a cake board and lubricate them with a thin layer of apricot jelly.

Knead 250 gram pink fondant well and also do this with 250 gram blue fondant. Knead both colours a bit true each other, so that you have marbled effect. Make a ball of it and roll this thinly out on some

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icing sugar. Use this fondant to cover the 20 cm cake. Repeat this process with 200 gram pink and 200 gram blue fondant and use this to cover the 15 cm cake.

Cut the dowels on the correct height for the 20 cm cake and place them in the cake and place the 15 cm cake on top.

Make balls of yellow, orange and green fondant of unequal size and paste them with edible glue on the 15 cm cake. Knead the green fondant well and roll it out thinly. Cut out several clouds and paste it on the cake. Make a small blossom plunger and different colors fondant an edge down the biggest cake. Use thumbnails blossom plunger for a peace sign on one of the clouds. Also insert a blue cloud and stick on the cake. Using a very thin black roll the fondant netters love and stick it on the blue cloud. Decorate with a couple of mini flowers.

Paste the in shape dried flowers with some glue on the cake. If it doesn't stick you can also dilute a little fondant with glue to create a sticky paste. At last insert a flower pic in the cake and place the flowers in the pic.