



Flamingo cake

A summery lunch or barbecue ahead? Hot temperatures and the freshest fruits combined with delicious cocktails? On a party like that these awesome flamingo cake can't miss.

Boodschappenlijstje



PME Extra Deep Round Cake Pan Ø
17,5 x 10cm

RND074
€12.89



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



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

03-3136
€6.85



Patisse Silicone Baking Brush

P10312
€1.99



Patisse Cake Leveler 31 cm

P01792
€7.19

Other materials:

- 40 ml water
- 6 eggs
- 300 ml water
- 375 gram soft unsalted butter
- 2 x A4-print with a flamingo printed on edible paper (order [here](#))
- 1 x larger flamingo printed on edible paper (order [here](#))
- 2 skewers

Knead half a teaspoon of tylo powder through 100 gram of white fondant. Cut out the big flamingo. Roll out the fondant until a thickness of approx. 2-3 mm, put the flamingo on top of the fondant en cut out the shape. Leave the flamingo print until further use in a plastic file. Stick two skewers into the bottom of the flamingo and let it dry for at least one day, but preferably even two days, so the fondant can harden well.

Prepare 300 gram of Mix for Buttercream as indicated on the package or in [this basic recipe](#). Preheat the oven to 180 °C (convection oven 160°C). Divide the Mix for Sponge Cake and the water in half, to get two times 200 gram of mix and two times 20 ml of water. Use 3 eggs for every part. Mix separately the two parts of mix, water and eggs on the highest speed to make the batter. Lubricate the baking pan with a baking brush and create higher edges with baking paper. Bake the sponge cake for 30-35 minutes. Let it cool down afterwards on a cooling grid. Then bake the second sponge cake. If you've got two baking pans you can of course make all the batter all at once en divide it into two pans.

Now stir to taste some raspberry flavouring into the buttercream. Cut both sponge cakes twice, fill them with the raspberry buttercream and put them on top of each other again. Make sure the sponge cake has the same height as your edible print! Stick three dowels into the cake from the top to the bottom and cut off on the same height as the cake. These will make sure your cake stay solid although it's very high. Cover the entire cake with buttercream and let it stiffen in the fridge.

Knead the white fondant and the remaining part of fondant which you mixed with tylo powder and roll it into an elongated piece. Use this to cover the edges of the cake. Cut off the remaining fondant with a sharp knife. Then roll out another piece of white fondant which you'll use to cover the top of the cake. Cut off the remaining part again. The cake is too high to cover it all at once. Use the smoothers to make sure the fondant is attached tightly to the cake. Take the piping gel to stick the big flamingo on top the figure from fondant. Cover the edges of the cake with a thin layer of piping gel and then stick the two edible prints to the cake. You may want to check first if the size of the print is the same as the cake. Colour the remaining buttercream pink, fill a decorating bag with tip #22 with it and pipe and shells along the upper and lower edge. Then put the flamingo on top of the cake. Leave the cake in the fridge until further use.