



## Mediterranean Layer Cake in Bella Blue

Meet the ultimate summer favorite: the Lemon Cake! This elegant layered cake is fully covered with FunCakes Rolled Fondant Bella Blue, the color of the year. The fresh blue provides a stunning contrast to the sunny lemon-yellow fruits, vibrant green leaves, and delicate white flowers. The handmade fondant tiles around the bottom tier add a Mediterranean touch and instantly evoke a holiday vibe. A true showstopper for any occasion!

## Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe  
500g

F10100  
€4.95



FunCakes Mix for Buttercream 500g

F10125  
€5.09



FunCakes Flavour Paste Lemon  
Meringue 100g

F56310  
€6.15



FunCakes Food Colour Gel Yellow 30g

F44115  
€3.55



FunCakes Food Colour Gel Bright  
Green 30g

F44155  
€3.55



FunCakes Colour Dust Spring Green

F45225  
€3.35



FunCakes Colour Dust Holly Green

F45260  
€3.35



FunCakes Edible Glue 22g

F54750  
€2.25



FunCakes Covering Paste White 500g

F20800  
€5.99



FunCakes Sugar Paste Bella Blue 250g

F20345  
€2.85



PME Cookie Cutters Heart set/2

SC606  
€1.99



Dekofee Floral Tape Middle Green  
12mm

DF0731  
€3.15



PME Plunger Cutter Flower Blossom set/4

FB550  
€9.99



FMM Cutter Exotic Lily cutter set

CUTEXLA  
€7.35



FunCakes Bake Release Spray 200ml

F54100  
€4.99



Wilton Comfort Grip Spatula Curved 22,5cm

03-3133  
€5.95



Wilton Cake Leveler 25cm

02-0-0129  
€4.15



Wilton Extra Deep Round Cake Pan Ø15x10cm

129001701  
€10.99



Wilton Deegroller Wide Glide 50cm

02-0-0197  
€28.19



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.15



PME Flower Pics Small pk/12

FP300  
€3.79



Wilton Dusting Brush set/2

02-0-0205  
€8.45



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034  
€11.05



Wilton Extra Deep Round Cake Pan Ø10x10cm

129001699  
€6.99



FunCakes Cake Card Round Gold/Silver Ø15cm pk/3

F80400  
€1.75



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85

## Ingredients

- 500 g FunCakes Mix for Biscuit Deluxe
- 300 g FunCakes Mix for Buttercream
- 850 g FunCakes Rolled Fondant Bella Blue
- 600 g FunCakes Covering Paste White
- FunCakes Lemon Meringue Flavour Paste
- FunCakes Sugar Dots Yellow
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Bright Green
- FunCakes Colour Dust Spring Green
- FunCakes Colour Dust Holly Green
- FunCakes Edible Glue
- FunCakes Bake Release Spray
- 7 eggs
- 50 ml water + 300 ml water
- 375 g soft unsalted butter
- Marshmallows

## Neccesities

- FunCakes Piping Bag 30 cm
- FunCakes Cake Board Gold/Silver Ø 15 cm
- Wilton Plastic Dowels
- Wilton Extra Deep Round Cake Pan Ø 15x10 cm
- Wilton Extra Deep Round Cake Pan Ø 10x10 cm
- Wilton Decorator Preferred® Deep Round Pan Ø 20x7.5 cm
- Wilton Recipe Right Non-Stick Cooling Grid 40x25 cm
- Wilton Wide Glide Rolling Pin
- Wilton Cake Leveler 25 cm
- Wilton Angled Spatula 22.5 cm
- Wilton Dusting Brush Set/2
- PME Square Cutter Set/6
- PME Heart Cutter Set/2
- PME Flower Blossom Plunger Cutter Set/4
- PME Miniature Diamond Plunger Cutter Set/4
- PME Miniature Oval Plunger Cutter Set/4
- PME Flower Pics Small

- FMM Exotic Lily Cutter Set
- Dekofee Floral Tape Middle Green 12 mm
- Skewers
- Elastic Bands

\*Ideally, make the flowers, leaves, tiles, and lemons 1-2 days in advance to allow them to dry. This makes them easier to handle.

### **Step 1: Prepare the lemons**

Colour about 200 g FunCakes Covering Paste yellow with gel colour. Skewer 6 marshmallows on a skewer and wrap thin slices of yellow fondant (~0.5 cm) around each marshmallow. Pinch the seams and shape into lemons. Bind several skewers together with an elastic for a bumpy effect. Finish the ends with Spring Green Colour Dust.

### **Step 2: Make the leaves**

Colour 150 g FunCakes Covering Paste green with gel colour. Roll out to ~2 mm thick and cut out lily leaves. Cut 26-gauge floral wires in half, dip the ends in edible glue, and carefully slide them through the length of each leaf. Allow to dry.

### **Step 3: Make the flowers**

Cut some wires into thirds, bend a loop at the top, dip in edible glue, and attach a small yellow fondant ball. Roll out white fondant thinly and cut one large and several small blossoms. Attach the large blossom under the wire with the fondant ball using edible glue. Let the flowers dry upside down if possible. Fill the small blossoms with yellow sugar dots and allow to dry.

### **Step 4: Preheat oven & bake biscuits**

Preheat the oven to 180°C (160°C fan). Grease the cake pans with bake release spray. Prepare 500 g FunCakes Mix for Biscuit Deluxe with 7 eggs and 50 ml water according to the package instructions. Divide the batter between the pans and bake for 30-35 minutes until golden and cooked through. Cool immediately on a wire rack.

### **Step 5: Prepare the buttercream**

Prepare 300 g FunCakes Mix for Buttercream according to the package instructions and flavour with Lemon Meringue Flavour Paste.

### **Step 6: Slice and fill the biscuits**

Slice the 15 cm and 10 cm biscuits twice, and the 20 cm biscuit once (max height 5.5-6 cm). Fill all



layers with buttercream and stack the two 15 cm biscuits, optionally using cake boards in between. Apply a thin coat of buttercream around the outside and chill in the fridge.

### **Step 7: Cover the cakes with fondant**

Roll FunCakes Sky Blue/Bella Blue Rolled Fondant to 2-3 mm thickness and cover all three biscuits. Stack the cakes using appropriately sized cake boards and dowels.

### **Step 8: Attach the fondant tiles**

Stick the fondant tiles around the bottom cake with edible glue. Colour any remaining buttercream yellow.

### **Step 9: Place lemons, leaves, and flowers**

Insert the lemons into the cake (trim skewers if necessary) and secure with yellow buttercream. Wrap the wires of leaves and flowers with green floral tape. Use PME Flower Pics with a small piece of fondant to position the leaves and flowers next to the lemons and arrange nicely.

### **Step 10: Finish the cake**

Attach small white mini flowers to the cake using edible glue. Ensure lemons, leaves, flowers, and tiles are made 1-2 days in advance for easier handling and best results.

This recipe is made possible by FunCakes.