



Pixel checkerboard cake

Between all those sweet, soft and elegant cake, this cool graphic cake is a nice change. And when cutting this cake open there's a nice surprise waiting for you.

Boodschappenlijstje



Crisco Shortening All-Vegetable 450g

23913
€11.65



PME Palette Knife Angled Blade 33cm

PK1014
€8.49



Patisse Magnetic Measuring Spoons
RVS Set/5

P02486
€15.45

Other materials:

- • 10 eggs
- • 500 gram of soft unsalted butter
- • Prints on edible paper of a pixel motive in the same colours as the inside (Deleukstetaartenprints.nl)
- • 14-16 table spoons of water (approx. 140 ml)

Prepare 1 kilo of Mix for Cupcakes as indicated on the package or in [this basic recipe](#) and divide it in three equal portions which you colour violet, royal blue and sky blue. Grease the baking pans and plastic edges with cake release. Put the plastic ring in the baking pan and fill it with the three colours of batter. Carefully pull the plastic ring out of the pan, wash it, grease it again and place it on the second baking pan. Fill the ring with the three colours of batter again, but in a different order than you did before. Repeat this for the third baking pan. Bake the cakes in a preheated oven at 180°C (convection oven 160°C) during 45-50 minutes. Potentially use a skewer to check if the cake is ready. If not, bake it a bit longer. Let the cakes cool down afterwards on a cooling grid.

Add the Crisco, the water and the flavouring to a bowl and mix it on low speed until you've reached a smooth consistency. It should look a bit fluffy. Then add all at once the icing sugar and the meringue powder and mix it on low speed until everything is mixed well. When you think the cream is too dry, just add a table spoon of water. It should become a paste that's easily spreadable, comparable to Nutella.

Add a layer of cream between every layer of cake and cover the outside of the cake with it. Cut the edible pixel print out on the same size of the cake and stick it to the edges of the cake.

This recipe is made possible by Wilton.