



Isomalt Cake

This beautiful Isomalt Cake is a work of art to see, but also just as delicious to eat! Do you want to surprise your guests with a spectacular cake? Then the recipe for this Isomalt Cake is what you are looking for. The cake consists of the nice sponge cake deluxe baking mix from FunCakes, a buttercream filling with whipped cream flavour, jam filling, marbled fondant coating and of course beautiful purple isomalt decorations!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1 kg

F10500
€5.94



FunCakes Sugar Paste Bright White 1
kg

F20500
€8.07



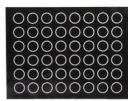
FunCakes Icing Sugar 900 g

F10545
€4.67



Sugarflair Rejuvenator Spirit - Alcohol -
14ml.

K101
€3.36



Patisse Macaron Baking Mat

P01713
€9.94



Patisse Icing Sugar Shaker RVS

P02404
€4.41



FunCakes Mix for Buttercream 1 kg

F10560
€6.37



Wilton Basic Turntable

03-3120
€9.90



FunCakes Sparkle Dust Golden Ginger

F41095
€3.31



Dekofee Profi Brush 1

DF0703
€2.98



PME Plain Edge Tall Side Scraper

PS41
€4.67



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

03-3136
€5.82

Ingredients for the Isomalt Cake

- 330 gr FunCakes Mix for Sponge Cake Deluxe
- 400 gr FunCakes Mix for Buttercream
- FunCakes Bake Release Spray
- 800 gr FunCakes Fondant White
- FunCakes Edible FunColours Gel Purple
- FunCakes Flavour Paste Whipped Cream
- 2 x FunCakes Isomalt
- FunCakes Sparkle Dust Golden Ginger
- FunCakes Confetti Metallic Purple
- FunCakes Icing Sugar
- Sugarflair Rejuvenator Spirit Alcohol
- 33 ml water (sponge cake) + 400 ml water (buttercream)
- 5 eggs
- Jam of your choice
- 500 gr soft unsalted butter

Other necessities for the Isomalt Cake

- FunCakes Disposable Decorating Bags 46 cm
- FunCakes Cake Box White 37x37x45cm
- Wilton Rolling Pin 50cm
- Wilton Basic Turn Table for Cakes
- Wilton Comfort Grip Spatula Curved 32,5 cm
- 2 x Wilton Decorator Preferred® Deep Round Pan Ø 15x7,5cm
- Wilton Rol Parchment Paper
- Wilton Decorating Tip #1M Open Star
- Wilton Recipe Right Non-Stick Cooling Grid- 40x25cm
- Wilton Cake Leveller 25cm
- PME Plain Edge Tall Side Scraper
- Patisse Macaron Baking Mat
- Patisse Icing Sugar Shaker RVS
- Dekofee Profi Brush 1
- Heat Protective Gloves
- Pan (heavy-bottomed)

Step 1: Getting started with the base of the Isomalt Cake

Preheat the oven to 180°C (convection oven 160°C), grease the baking pans with bake release spray and raise them with an edge of baking paper. Mix 330 gr FunCakes mix for sponge cake with 33 ml water and 5 eggs and beat this for 7-8 minutes on the highest setting and then on a low setting for 2-3 minutes. Divide the batter between the two baking pans and bake the biscuits for about 30-35 minutes. After baking, turn them onto a cooling grid to cool, remove the baking paper.

Mix 400 gr FunCakes buttercream mix with 400 ml water and set it aside for an hour. Then finish it by first beating 500g butter until soft for about 5 minutes, then add the mixture in parts to the

butter and mix it completely before adding the next part. Season the buttercream with the FunCakes Flavour Paste Whipped Cream and mix to a smooth cream, this takes about 10 minutes.

Step 2: Prepare the Isomalt for the Isomalt Cake

Melt 1/3 of the jar of isomalt in a heavy-bottomed pan and stir every 20-30 seconds until the mixture is liquid. Place the pan in a bowl with a little bit of cold water for about 10 seconds, now the isomalt has tempered and you can colour it with a drop of purple colouring gel from FunCakes. Pour the isomalt (careful it is very hot!) on the silicone macaron mat and let it become slightly dry. Put on the gloves and work the soft isomalt in with your fingers to eventually form a ball in your hands. Push and pull the isomalt between your fingers and give it a wavy edge. Note: you have to work quickly, otherwise your isomalt will be too hard.

Paint the golden sparkle dust and some rejuvenator and give the edges of your isomalt a golden colour.

Step 3: Get started with filling the sponge cake layers

Slice both sponge cakes twice with the cake leveler and stack them on top of each other on a drum with a layer of buttercream and jam of your choice. Start and end with the 2 bottom sides of the sponge cakes, so you have nice sharp edges. Place the cake on the turntable and cover with a thin layer of buttercream and let it set in the fridge for half an hour. Use the side scraper to get it nice and tight. Then cover the cake again with a layer of buttercream and let it set again in the fridge.

Step 4: Get started with the fondant topping for the Isomalt Cake

Knead 150 gr white fondant smoothly and knead some purple colour gel through it. Do not do this for too long, you want to get a marble effect. Roll the fondant out on a work surface sprinkled with icing sugar from the shaker and place this piece on the top of the cake and cut away the overlapping fondant with a sharp knife.

Knead the rest of the fondant smoothly and lightly knead some purple colour gel through it. Roll it out into an elongated piece. Cut the bottom straight off and roll up this piece loosely. Place the roll with the cut side on the drum against the cake and unroll the fondant. Cut it to fit with a sharp knife and trim off any excess fondant on top.

Tip: when you have rolled out your fondant, the bottom is often more marbled, so turn the fondant over and use the bottom.

Make a little bit of paint again with the golden sparkle dust and rejuvenator and follow the purple lines in the fondant here and there with the golden paint.

Step 5: Finish the Isomalt Cake

Colour some leftover buttercream purple and put it in a decorating bag with decorating tip #1M. Pipe a nice border on top of the cake with a circular motion and sprinkle some purple confetti over it. Then stick the isomalt decorations against the cake with a little bit of buttercream.

TIP: Store the cake in a cardboard cake box in the fridge, otherwise the isomalt will become dull and sticky.

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