



Recipe: Naked Easter cake with bunnies and Easter eggs

Lee-Ann Hogetoorn made us a naked cake with bunny and homemade Easter eggs on it. This colorful Easter cake is super fun to make for the Easter days and ideal to make together with the kids.

Boodschappenlijstje



FunCakes Mix for Carrot Cake 500g

F10160
€4.89



FunCakes Mix for Enchanted Cream® 450g

F10130
€7.35



FunCakes Deco Melts White 250g

F25110
€3.64



FunCakes Deco Melts Yellow 250g

F25115
€3.64



FunCakes Deco Melts Pink 250g

F25125
€3.64



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Deco Melts Light Blue 250g

F25160
€3.64



ScrapCooking Sugar Decorations Bunny/Carrot set/8

SC6992
€4.79



Wilton Disposable Decorating Bags pk/12

03-3111
€6.05



Cake Star Mould Cracked Half Egg Small set/2

C84831
€5.80



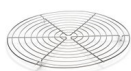
A Little Lovely Company Cake Stand Black Large

LLC06
€33.09



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.95



Patisse Cooling Grid Round 32cm

01320
€7.19



PME Extra Deep Round Cake Pan Ø10x10cm

RND044
€7.95



PME Cake Leveler Large 40cm

CL18
€12.65



FunCakes Mix for Buttercream 500g

F10125
€5.09



Wilton Decorating Tip Multi-open #233

02-0-0153
€2.35



FunCakes Food Colour Paste Green 30g

F45060
€2.69



FunCakes Food Colour Paste Yellow
30g

F45010
€2.69

Ingredients

- FunCakes Baking Mix for Carrot Cake 500 g
- FunCakes Mix for Enchanted Cream 450 g
- FunCakes Mix for Buttercream 500 g
- FunCakes Edible Dye Pasta Yellow
- FunCakes Edible Coloring Pasta Green
- FunCakes Deco Melts - Light Blue
- FunCakes Deco melts - Pink
- FunCakes Deco Melts - Yellow
- FunCakes Deco Melts - White
- FunCakes Bake Release Spray
- Culpitt Sugar decoration Daise Pink pk/12
- 250 g butter
- 305 ml water
- 1,5 egg
- 70 g sunflower oil
- 75 g grated carrots
- 15 g chopped carrots

Supplies

- PME Extra Deep Round Baking Form 10 x 10 cm
- ALLC Cake Stand Large Black
- Cake Star Chocolate Template Easter Egg Small Set/2
- PME Cake Saw 46cm
- PME Plastic Scraper
- PME Smoother with Handle
- Patisse Baking Paper Sheets 38x30 cm
- PME Palette Knife Straight 29cm
- Wilton Nozzle #010 Round
- Patisse Cake Rack Round 32 cm
- Wilton Nozzle #233 Multi-open

Step 1: Bake the Carrot Cake

First of all, we are going to bake the carrot cake. To do this, preheat the oven to 175°C (hot air oven 160°C). Process the ingredients at room temperature. Mix 250 g Funcakes carrot cake mix with 40 ml water, 1.5 eggs (75 g), 75 ml (70 g) vegetable oil and 75 g grated carrot. Add chopped walnuts (approx. 13g) as desired. Mix the batter gently for 5 minutes and pour into a 10 cm round baking pan (lined with baking paper and greased). Bake the cake in the center of the oven for about 50 minutes until golden brown.

Step 2: Prepare the buttercream

During baking, you can start preparing the buttercream. To do this, process the ingredients at room temperature. Mix 200 g of mix with 200 ml of water, beat the mixture with a whisk and allow this mixture to set for at least one hour at room temperature.

Beat 250 g unsalted (creamed) butter for about 5 minutes until creamy. Add the mixture to the butter in portions, mixing completely each time before adding the next portion. Mix through until smooth (approx. 10 minutes).

Put 2-3 tablespoons of the buttercream in a separate container. Now color the remaining buttercream yellow with the FunCakes food coloring and put the yellow buttercream in a piping bag with a #01 round nozzle. Color the remaining buttercream green and put it in a piping bag with the grass nozzle #233.

Step 3: Making Easter eggs

You can now make the Easter eggs for decoration. To do this, melt yellow deco melts au bain-marie or in the microwave. For the microwave, melt the melts at max. 500W in a suitable bowl. Every 15-20 sec. stir the deco melts well and stop heating when the deco melts are almost completely melted (small pieces still visible). Keep stirring until the deco melts are completely smoothly melted.

Drizzle the decemelts into the egg mold using a spoon and place for 5 min. In the refrigerator. Do the same with the pink and blue Decemelts. Leave the egg mold with the 3 colors for 10 min. Harden in the refrigerator.

Now melt the white decemelts and spread a layer of white decemelts in the mold. Place again for 5 min. In the fridge and repeat one more time. This is to make sure the egg is properly white, and for firmness. Remove the egg halves from the mold, heat the baking pan or a pan with hot water, dry well, and run the egg half over the hot surface to smooth the egg half and melt the edge so you can make 2 halves together. Now put the made eggs in the refrigerator until you need them. This can easily be done in the egg mold, then they won't roll over.

Step 4: Prepare the Enchanted Cream

Mix 65 ml of water and 65 grams of Enchanted Cream mix in 3 min to a firm and fluffy cream. Add a little flavor paste to taste and stir into the enchanted cream. When the mixture is seasoned put the Enchanted Cream in a piping bag with a round nozzle on top. Let the piping bag rest for a moment and get to work assembling the cake.

Step 5: Filling the cake

When the cake is properly baked, first let it cool on a cake rack. Then remove the baking paper from the cake and cut the cake into 4 horizontal slices using a cake cutter.

Then spray a little buttercream on the cake board, place 1 of the 4 layers of cake on top of this and press the cake layer slightly (so that it sticks). Now fill the cake with the Enchanted cream, then place another cake layer on top of the filling and again press slightly. Now repeat the previous steps until the cake layers are used up.

Step 6: Frosting the cake

Apply a Crumb coat. You do this by squirting a small amount of buttercream along the cake and then smoothing it with a cake scraper. Then place the cake in the refrigerator for half an hour so that your finished cake will not have any visible crumbs.

Now remove the cake from the fridge and then apply a thicker layer of buttercream, smooth this layer with the cake smoother and place in the fridge again for a few minutes.

Step 7: Cake decorating

Finally, with the green buttercream, pipe the grass on the top of the cake and place the two made Easter eggs on top and a 3D sugar decoration bunny from Funcakes. Also stick the Culpitt sugar flowers on the side of the cake and spray some extra grass on the cake board. In the extra grass you can stick some Funcakes sugar decoration carrots as a finishing touch.

Step 8: Enjoy your Naked Easter cake!