



Elegant cake

Make this fancy cake, suitable for every occasion! The cakes are made with the FunCakes mix for Cupcakes and a delicious twist of coconut, orange and strawberry. The flowers, made of wafer paper, are easy to make.

Boodschappenlijstje



PME Deep Square Pan 15 x 15 x 7,5 cm

SQR063
€11.05



PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€16.09



PME Craft Brush Set

CB1007
€6.89



Cake Star Edible Wafer Paper -White-pk/12

75149
€3.65

Other materials:

- 900 gram soft butter
- 18 eggs (approx. 900 gram)
- 150 gram soft butter
- Icing sugar to roll out on
- Scharp knife
- Pins
- Diamond ribbon

All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix for the 15 cm baking pan, 400 gram mix for Cupcakes, 4 eggs, 200 gram butter, a tablespoon of orange flavour and a bit of orange colouring. Bake this cake in approx. 60 minutes.

Repeat this for the 20 cm baking pan. Only mix than 600 gram mix for Cupcakes, 6 eggs, 300 gram butter and a tablespoon of coconut flavour. Bake the 20 cm cake in approx. 70 minutes. As last you need to make the batter for the 25 cm baking pan. Mix for this pan 800 gram mix for Cupcakes, 8 eggs, 400 gram butter and two tablespoons of strawberry flavour. You can even add a bit of pink colour if desired. Bake the 25 cm cake in approx. 80-90 minutes.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Knead 1kg white fondant and colour 300 gram fondant orange and the remaining 700 gram pink.

Let the cakes after baking cool down on a grid. Cut if necessary, after cooling down, the bumps of the cakes and put them with the top on the drums. Cover the cakes with the buttercream.

Cover the smallest cake with the orange fondant, the medium cake with the white fondant and the large cake with the pink fondant. Use a sharp knife to cut the dowels on the correct height. They need to be 2 cm above the cakes. Insert the dowels into the cakes, so they fit nicely under the drums.

Cut the diamond ribbon in the correct size and place them with pins in the drum. It looks the prettiest, when they are just come out on top with a half cm above the cake underneath. So that it looks like they are floating. Never insert the pins in the cake!

Make the wafer paper flowers. Cut out a circle with a dia of 15 cm and cut this in a spiral shape. Paint the edges with the light silver paint. Use a small brush to slightly make the bottom edges slightly moist and paste each time just under the silver edge. You now make a funnel shaped flower. Paste some sugar pearls in the middle of the flowers and paste the flower on the cake.

