

# de leukste taarten shop



## Graduation Centerpiece Cake

Surprise your graduate with this Graduation Centerpiece Cake! This impressive, festive cake is not only a real eye-catcher on the table, but also fun to make and delicious to serve.

## Boodschappenlijstje

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FunCakes Mix for Choco Sponge Cake  
1kg

F10535  
€6.79



FunCakes Mix for Buttercream 500g

F10125  
€4.07



FunCakes 3D Sprinkle Medley Wedding  
Bells 70g

F53640  
€5.49



FunCakes 3D Sprinkle Medley Silver  
Lining 70g

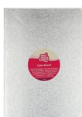
F53680  
€5.49

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FunCakes Soft Pearls Mix Glamour Vibes 80g

F53765  
€4.99



FunCakes Cake Board Oblong Silver 35x25cm

F80715  
€2.75



Wilton Candy Melts Bright White 125g

04-0-0503  
€2.28



Wilton Cake Release Spray 200ml

04-0-0513  
€5.75



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



Wilton Decorating Tip Cake Icer #789

03-3125  
€4.75



FunCakes Parchment Paper Sheets 25x25cm pk/50

F83460  
€3.95



Wilton Icing Color Black 28g

04-0-0037  
€2.59



Wilton Candy Melts Dark Cocoa 125g

04-0-0501  
€2.14



Wilton Performance Pans Oblong Cake Pan 23x33cm

191002478  
€14.95



Wilton Disposable Decorating Bags pk/12

03-3111  
€6.05



Wilton Decorating Tip Open Star #032

02-0-0155  
€1.69

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Wilton Cake Leveler 25cm

02-0-0129  
€4.15



Wilton Candy Melts Red 125g

04-0-0508  
€2.28



Wilton Icing Smoother

03-3106  
€11.65



Sugarflair Pump Spray Powder Puff  
Glitter Dust Extreme Gold 10g

E830T  
€10.69



## Ingredients

- 3 FunCakes Mix for Choco Biscuit 1 kg
- 500 g FunCakes Buttercream Mix
- 80 g FunCakes Soft Pearls Mix Glamour Vibes
- 70 g FunCakes 3D Sprinkle Medley - Silver Lining
- 70 g FunCakes 3D Sprinkle Medley - Wedding Bells
- 60 g FunCakes Gold Stars
- 28 g Wilton Icing Color - Black
- 125 g Wilton Candy Melts® - Dark Cocoa
- 125 g Wilton Candy Melts® - Bright White



- 125 g Wilton Candy Melts® - Red
- Sugarflair Pump Spray Glitter Dust - Extreme Gold
- 26 eggs (approx. 1.3 kg)
- 965 ml water
- 600 g butter

## **Tools**

- 2 FunCakes Cake Boards Rectangle 35 x 25 cm - Silver
- FunCakes Parchment Paper Sheets 25x25 cm, pk/50
- Wilton Cake Release Spray
- Wilton Performance Pans® Rectangular Cake Pan 23 x 33 cm



- Wilton Recipe Right Non-Stick Cooling Grid - 40x25 cm
- Wilton Cake Leveler - 25 cm
- Wilton Disposable Decorating Bags 30 cm, pk/12
- Wilton Decorating Tip #032 Open Star Carded
- Wilton Decorating Tip #789 Cake Icer Carded
- Wilton Icing Smoother

### **Step 1: Prep**

Preheat your oven to 180°C/356°F (or 160°C/320°F for a convection oven). Grease the Wilton 9x13-inch pan with Cake Release Spray. Prepare two piping bags, one with Tip #032 and one with Tip #789.

### **Step 2: Make the mix**

Make the FunCakes Choco Biscuit mix three times. For each batch, combine 715 g mix, 430 g eggs, and 155 ml water. Mix according to package instructions, pour into pan, and bake for 45-50 minutes. Cool on the Wilton Cooling Grid. Repeat until you have three cakes.



### **Step 3: Level the Cakes**

Use the Wilton Cake Leveler to trim the domes off for even layers. Then slice each cake lengthwise to create two small cakes.

### **Step 4: Make the buttercream**

Prepare the 1 kg FunCakes Buttercream Mix in four portions: each with 125 g mix, 125 ml water, and 150 g butter. Tint 1.5 portions black using Wilton Black Icing Color. Fill both prepared piping bags with the black buttercream. Fill a separate piping bag with the remaining white buttercream.

### **Step 5: Assemble the cake**

Overlap two rectangular cake boards to create a longer surface. Lay out two cake slabs side by side for the base. Layer with white buttercream, then stack the next layer. Continue until you have a 3-layer cake. Apply a crumb coat and chill. Smooth the final layer of white buttercream using the Wilton Icing Smoother.

### **Step 6: Make decorations**

Melt Wilton Candy Melts (according to package directions) and pipe shapes like graduation caps or diplomas onto parchment paper. Let them harden completely.

### **Step 7: Decorate**

Use the piping bag with Tip #32 to pipe a decorative swirl border along the base. Use Tip #789 for playful swirls on top. Spray the cake with Extreme Gold Glitter Dust and apply sprinkles like FunCakes Glamour Vibes Pearls, Silver Lining, or Wedding Bells. Add Gold Stars around the edges.



Carefully remove candy decorations from parchment and place them on top.

**Step 8: Celebrate Big! Your showstopping Graduation Centerpiece Cake is ready to wow the crowd!**

*This recipe is made possible by Wilton.*