



Mini rosette cakes

The mini rosettes cakes are perfect as a small treat, for example as part of a high tea. Decorate the whole cake with piped rosettes of buttercream.

Boodschappenlijstje



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45



Sugarflair Paste Colour Pastel
LAVENDER, 25g

A309
€4.65



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Flavour Paste Coconut 100 g

F56135
€5.85

Other materials:

- 5 eggs (approx. 250 gram)
- 500 gram unsalted butter
- 200 ml water

All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram mix for cupcakes, 250 gram butter, 5 eggs and some coconut flavour on low speed in 4 minutes to a smooth batter. Fill an ingreased baking pan with the batter and bake the cake in approx. 70-75 minutes. Let the cake cool down after baking on a cooling grid.

In the meanwhile make the buttercream. 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. You can also add a bit of coconut flavour to the cream. Add some lavender colouring tot the mixture. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Use a round cookie cutter to cut out rounds out of the cake. Stack the cakes on a fork and cover them with a thin layer of buttercream. Place them in the fridge to stiffen.

Place the adaptor with tip 18 in a decorating bag and fill this with the lilac buttercream. Remove the cakes from the fork and pipe them with rosettes. Decorate them with a white sugarflower.