

# de leukste taarten shop



## Winter cake with flowers

Make a beautiful winter cake with flowers! In this recipe we explain you step by step how to make the bouquet on top of the cake. But we also explain how easy it is to make a pattern in your cakes.

## Boodschappenlijstje



Culpitt Floral Wire White 20 Gauge set/20

1382W  
€4.95



Sugarflair Paste Colour Grape Violet 25g

A123  
€3.80



FMM Cutter 5 Petal Rose 50mm

CUTROP50  
€3.55



PME Deep Square Pan 20x20x7,5cm

SQR083  
€17.25

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Culpitt Floral Wire White 26 Gauge set/50

1386W  
€4.85



PME Spatula Angled 23cm

PK1013  
€5.35



Sugarflair Paste Colour Pastel Purple 25g

A322  
€3.88



Rainbow Dust Essentials Edible Glue 50g

RD9340  
€4.95



PME Cake Leveler Large 40cm

CL18  
€12.65

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## Other materials:

- Cotton yarn white of yellow
- Boxes (to spray in the leaves)
- 10 eggs (approx. 500 gram)
- 66 ml water
- 450 gram unsalted butter
- Picks
- Secateurs
- Icing sugar for dusting

## The bouquet:

You start with the heart of the flower. For this colour a small amount gumpaste green with moss green. Take a 20 gauge wire and cut it into two parts. Take one piece at the end of an eye. Roll a ball of gumpaste the size of a pea, put a little glue on the eyelet to the wire and push the ball out. Shape it so that the bottom is round and the top shelf. Now squeeze the tweezers 6 lines on the flat top, like spokes on a wheel. Leave it to dry completely.

Cut the leaves, three of the 26 gauge wires into 4 pieces. Take a piece of white gumpaste and roll it out on the veining board, so that there is one of the grooves is covered. If gumpaste to the board sticks can help lubricate it with a little Crisco. Stitch, while still on the gumpaste the groove is located, from a sheet, with the groove (= nerve) in the middle. Remove the paper and insert it down one of the pieces of wire in the thickening, until at least halfway through the sheet. Make as 12 sheets in different sizes and let them dry. When they are dry, spray half gold and half silver.

Color for the berry a part of the gumpaste purple. Roll balls of different sizes and paste with a little glue on half of wires.

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For the flower, turn the cotton yarn loosely 20 times around your finger. Take it off and cut the top and bottom, so that you have all the pieces of 1.5 cm. Stick to the bottom of the green seed box so that a collar comes around. Roll the white gumpaste thin and cut out two flowers from the 5 petal cutter. Put it on a foampad and make the edges of the petals thin by going there with the ball tool over it. Then stick the flowers behind the seed box and let them dry hanging.

When everything is dry (after one or two days) you can with a bouquet of the tape binding. This can put you on the cake. Would you prefer to insert it, then take a flower pic for the cake and put the bouquet in there.

The cake:

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 660 gram mixture, 10 eggs and 66 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Divide the batter over the two lubricated baking pans (1/2 till 2/3 full). Bake the large cake in approx. 35-40 minutes and the small cake in approx. 30-35 minutes. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Add 375 ml of water to 375 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 450 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. Add the flavouring. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Knead a small piece of white fondant and roll this out thinly. Cut out the snowflakes and let this dry.

Cut the cakes with the cake leveler both twice. Fill the cake with the buttercream and also cover the

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outside of the cake with a thin layer of cream. Place the cakes in the fridge.

Divide the fondant in two (60/40). Knead the fondant and colour the large part purple and the other part pink. Dust the work surface with the icing sugar and roll out the purple fondant. Cover the large cake with the purple. Repeat this for the small cake.

Cut the carton to the correct size, it should be the same size as the small cake. Place the dowels in the large cake and cut them to the correct size with the secateurs. Use a minimum of 4 dowels. Place the small cake with the carton on the large cake.

Use the press ice and carefully press the pattern in the cake. Fill every hole with a bit of edible glue and press the pearls in the holes. Paste the snowflakes above the pattern on the small cake. At last, place the bouquet on top the cake.