



Royal Cake

Make this beautiful cake with the Dutch flag for Kingsday! You can easily make the cake with the FunCakes Mix for Sponge Cake. After baking you can fill the cake with a delicious layer of buttercream and lemoncurd. Then it is time to make the Dutch flag. Use the multi ribbon cutter to make strokes in red, white and blue.

Boodschappenlijstje

 FunCakes Mix for Sponge Cake Deluxe 500 g F10100 €4.21	 FunCakes Mix for Buttercream 500 g F10125 €4.33
 FunCakes Sugar Paste Bright White 250 g F20100 €2.42	 FunCakes Sugar Paste Fire Red 250 g F20120 €2.42
 FunCakes Sugar Paste Mellow Yellow 250 g F20145 €2.42	 FunCakes Sugar Paste Tiger Orange 250 g F20250 €2.42
 FunCakes Sugar Pearls Medium Metallic Gold 80 g F51650 €4.55	 FunCakes Flavour Paste Orange 120 g F56305 €5.01
 FunCakes Sugar Paste Denim Blue 250 g F20180 €2.42	 FunCakes Bake Release Spray 200ml F54100 €4.24
 RD Essentials Edible Glue 50g RD9340 €4.07	 PME Deep Round Cake Pan Ø 20 x 7,5cm RND083 €11.09
 PME Plastic Rolling Pin 22,5 cm PP86 €4.97	 PME Cake Leveler Small -25 cm- CL12 €4.63



Katy Sue Mould Crowns

CE0042
€9.85

Other materials:

- 3 eggs (160 gram)
- 221 ml water
- 250 gram butter
- Lemoncurd

Step 1: Bake the sponge cake

Prepare 210 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Fill the greased cake pan (1/2 to 2/3 full). Bake the cake in a preheated oven at 175°C (347°F) for approximately 30-35 minutes until done. Allow the cake to cool well after baking.

Step 2: Make the buttercream

Prepare 200 grams of FunCakes Mix for Buttercream as indicated on the packaging. Flavor the buttercream with FunCakes orange flavor paste. Slice the cake twice and fill the bottom layer with lemon curd, place the second layer on top, and spread this layer with buttercream. Place the final layer on top and cover the entire cake with the cream.

Step 3: Decorate with sugar paste

Roll out the orange sugar paste and use it to cover the top of the cake. Then roll out the red sugar paste into a long strip. Cut strips from it with the multi-ribbon cutter, approximately 3 cm wide. Apply a little glue to the bottom of the strips and stick them around the cake. Repeat this for the white and blue sugar paste until the cake is completely covered in the colors of the Dutch flag.

Step 4: Make the sugar paste crowns

For the crowns, knead the yellow sugar paste well and fill the mold with it. Place the mold in the freezer for about 10 minutes so that the crown easily comes out of the mold. Make as many crowns as you like. Coat all the crowns with glue and sprinkle them with glitter. Decorate the crowns with pearls. Let the crowns harden over a round shape so they remain nice and round. Then stick them on your cake. If the crowns don't stand well, you can insert a cocktail stick for a little extra support.

Note: The glitter on the crowns is not edible. Remove the crowns from the cake before consumption or use an edible glitter variant.