



Lambeth Cake

This cake trend was inspired by Joseph Lambeth, who came up with this ornate style of cake decoration: the Lambeth cake! We created a vintage cake with colors that will appeal to you right away! This spectacle is perfect for a special occasion. Our version of the Lambeth Cake was made with FunCakes Baking Mix for Cupcakes, FunCakes Buttercream and Colour Mill colors.

Boodschappenlijstje



PME Plain Edge Tall Side Scraper

PS41
€4.67



Wilton Standard Adaptor/Coupler

03-3139
€1.15



Wilton Basic Turntable

03-3120
€9.90



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€5.82



FunCakes Mix for Cupcakes 1 kg

F10505
€5.48



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.22



Wilton Decorating Tip #4B Open Star Carded

02-0-0159
€2.00



FunCakes Bake Release Spray 200ml

F54100
€4.24



Wilton Decorating Tip #104 Petal Carded

02-0-0136
€1.40



Wilton Comfort Grip Spatula Curved 22,5 cm

03-3133
€5.06



Wilton Decorating Tip #018 Open Star Carded

02-0-0215
€1.40



FunCakes Cake Drum Round Ø25 cm - Silver

F80805
€1.91



Wilton Decorator Preferred Deep Round Pan Ø 20 x 7,5cm

03-0-0034
€9.39



Colour Mill Oil Blend Lavender 20 ml

CMO20LAV
€5.52



Colour Mill Oil Blend Raspberry 20 ml

CMO20RSP
€5.52



Colour Mill Oil Blend Fuchsia 20 ml

CMO20FUS
€5.52



Colour Mill Oil Blend Orange 20 ml

CMO20ORG
€5.52

Ingredients

- FunCakes Baking Mix for Cupcakes 1kg
- FunCakes Baking mix for Buttercream 400 g
- FunCakes Bake Easy Spray
- Colour Mill Orange
- Colour Mill Raspberry
- Colour Mill Fuchsia
- Colour Mill Lavender
- Culpitt Sugar Decoration Flowers Purple pk/12
- 400 ml water
- 10 eggs
- 500 g + 500 g soft unsalted butter

Supplies

- FunCakes Cake Drum Round Ø25 cm - Silver
- FunCakes Syringe Bags 41 cm
- Wilton Decorator Preferred® Deep Bakeware Round Ø 20x7,5cm
- Wilton Comfort Grip Spatula with Angle 22,5 cm
- Wilton cooling grid
- Wilton Turntable
- Wilton Nozzle #104 Petal
- Wilton Nozzle #4B Open Star
- Wilton Nozzle #018 Open Star
- Wilton Nozzle #016 Open Star
- 3x Wilton Standard Adaptor/Coupler
- PME Long Plastic Scraper

Step 1: Prepare the FunCakes Buttercream

Mix 400 g FunCakes Buttercream mix with 400 ml water. Beat the mixture with a whisk and let it set for at least one hour at room temperature.

Step 2: Make the FunCakes Baking Mix for Cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Process all ingredients at room temperature. Mix 500 g FunCakes Baking Mix for Cupcakes with 5 eggs and 250 g soft unsalted butter. Spoon the batter into the greased baking pan and bake the cake for 65-75 minutes. After baking, let the cake cool for 15-20 minutes before standing the cake on a cake rack. Repeat for the second cake.

Tip: Does the cake get too dark while baking? Then cover the cake with a sheet of aluminum foil, that way the cake will be cooked but not darker.

Step 3: Finishing FunCakes Buttercream

Beat 500 g unsalted butter for about 5 minutes. Add the mixture to the butter in portions, mixing completely each time before adding the next portion. Mix until the cream is smooth.

Step 4: Prepare piping bags

Grab 3 piping bags and prepare them with couplers and the 3 types of small nozzles. One piping bag has piping nozzle 4B. This one does not have a coupler.

Step 5: Cake assembly

Stack the two cakes on top of each other with a layer of buttercream in between and spread the cake with a thin layer of buttercream. Then let the cake set in the refrigerator for half an hour.

Step 6: Icing the cake

Now smear the entire outside of the cake for a second time. Take about 1/3 of the buttercream and color it with the Colour Mill Lavender. Use the turn table and scraper to get it nice and smooth.

Step 7: Cake decorating

Divide the rest of the buttercream into 3 portions and color it with the other dyes. The remaining what is left of the cake can be colored through to a slightly darker shade of purple and can then be used for decoration on the cake.

Along the top edge of the cake make marks with a round cutter. This makes spraying easier. Along these markings, spray a ruffled edge with #104. Finish the top of this with stars, using #018.

The bottom edge of the cake will be a coarse shell edge. Spray this shell edge with nozzle #4B. On top of this you spray a second shell edge with #018.

On the sides make a lily with nozzle #018. On top of the cake spray a coarse shell edge with nozzle #4B. Next to this you use #104 to make a ruffled edge and finish it off with a scalloped edge using nozzle #016.

Then the sugar flowers can be glued to the cake.

Step 8: Enjoy your version of the Lambeth Cake!