



Wilton buttercream cake

Did you always wanted to make a real American buttercream icing cake? In this recipe we will explain you step by step how to make this lovely cake with buttercream. The buttercream icing is made of Crisco, FunCakes icing sugar, water and some flavouring.

Boodschappenlijstje



Crisco Shortening 450g

23913
€11.65



LorAnn Bakery Emulsion - Lemon -
118ml

L0758
€7.49

Other materials:

- 5 eggs (approx. 250 gram)
- 250 gram butter
- Jam

All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 500 grams of the mixture, 250 grams of butter and 5 eggs in a bowl and mix on low speed for 4 minutes to a smooth batter. Fill the increased baking pan with the batter and bake the cake in approx. 70-75 minutes. Let the cake cool down.

In the meanwhile make the buttercream. Fill a bowl with the whole jar of Crisco, leave two tablespoons in the jar. Add two teaspoons of lemon flavour and 15 teaspoons of water. We advise to use the Wilton Spoons. Mix the mixture on the lowest setting to a smooth cream. Add 900 gram icing sugar and two tablespoons meringue powder. Mix it again on the lowest setting to a smooth cream. If the cream is a bit too thick, add a teaspoon of water.

Cut the cake in two layers and fill the layer between with jam. Dilute 3 Wilton cups of icing with 6 teaspoons water, so that buttercream icing is thin and suitable for covering the cake. Cover the cake with a thick layer of thin buttercream icing (approx. 0,5 cm thick). Use a pallet knife and a side scraper.

Fill tree bowls with the remaining icing. Colour one part yellow, one part pink and the last part red. Place tip 12 in a decorating bag and fill this with the yellow icing. Repeat this for the pink and the red buttercream icing. Use the yellow icing to pipe the cup of the cupcake on the cake. The cup is made of 5 stripes, next to each other. Make the swirl with the pink icing. To do this, start with piping and stir as it were squirting the icing until it fills nicely. Pipe a cherry on the cake with the red icing. Also use the red icing to pipe some dots on the cake. At last, sprinkle some hearts over the cake.