



## Hawaiian flower cake

Make this beautiful summer flower cake in Hawaii style. You make the flowers with the Hawaiian flower cutter and gum paste. The cake is filled with a delicious FunCakes bavarois with the fresh taste of blood orange.

## Boodschappenlijstje

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PME Deep Round Cake Pan Ø10x7,5cm

RND043  
€6.45



PME Extra Deep Round Cake Pan  
Ø15x10cm

RND064  
€11.29



Rainbow Dust Essentials Edible Glue  
50g

RD9340  
€4.95



FMM Cutter Hawaiian Flower

CUTHWF  
€6.35



PME Dowel Rods Wood pk/12

DR1008  
€4.09

### **Other materials:**

- eggs
- water
- 110 gram butter
- 500 ml whipped cream
- whipped cream strengthener for 250 ml whipped cream
- scissors|
- saw or pruning-scissors
- cake leveler or knife
- small brush
- cocktail sticks
- different kind of leaf cutters
- palette knife
- rolling pin

### **Hawaiian flowers**

Color the gum paste and the stamens in beautiful bright colors. Roll out the gum paste (very thin) and cut out the flowers. Frill the edges with a veining tool. Stick a toothpick in the back of the flower and place a bit of gum paste inside the flower to cover the tip of the stick. Place a stamen in the same color as the color of the flower inside and let the flower dry.

Tip: You can make the flowers a few days earlier

### **Cake**

Bake both cakes according to the instructions on the package of the FunCakes mix for sponge cake. Let the cakes cool down on a cooling grid.

Make the bavaroise, according to the instructions on the package, with 250 ml of whipped cream and let it rest in the refrigerator. Mix the other 250 ml with a bit of sugar and strengthener.

Mix the icing sugar on high speed with the butter until a white cream. Fill a decorating bag with tip 12 with the cream. Place the largest cake on a cake board and cut in 3 layers. Make a border with the cream on the first cake layer and fill with the bavaroise. Place the second layer on top, make a border and fill with the whipped cream. Place the final layer of cake on top and cover the cake with a layer of the cream. Do the same with the small cake. Place the cakes in the refrigerator until you need them again.

Knead 500 gram of fondant and color bright blue (teal icing color). Roll out 300 grams and cover the largest cake, use the other 200 gram for the small cake. Store the cakes in the refrigerator Color 100 gram fondant green and cut out different kind of leafs. Take the cakes from the refrigerator. Cut 3 pieces from the dowels, one the same height as the cake and two 1 cm higher. Place the dowels in the largest cake and place the small cake on top. Use a bit of edible glue to decorate the cake with the leafs. Finally place Hawaiian flowers on the cake.

Give the cake a finishing touch with a few branches and small pink flower (daisy/marguerite plunger).

This cake is filled with whipped cream, therefore store the cake in the refrigerator.