



Flowers Birthday Cake

FunCakes celebrates its 15th birthday in September, and that calls for a big celebration! For this special occasion, FunCakes has created a stunning birthday cake. This cake, adorned with various flowers, is a true centerpiece that makes any birthday complete.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g
F10100
€4.95



FunCakes Mix voor Enchanted Cream®
450 g
F10130
€7.35



FunCakes Sugar Paste Multipack Pastel
Colours 5x100 g
F20355
€7.49



FunCakes Food Colour Gel Purple 30 g
F44120
€3.55



FunCakes Food Colour Gel Orange 30 g
F44145
€3.55



FunCakes Food Colour Gel Bright
Green 30 g
F44155
€3.55



FunCakes Food Colour Gel Yellow 30 g
F44115
€3.55



FunCakes Food Colour Gel Pink 30 g
F44110
€3.55



FunCakes Metallic Spray Bright Gold
100 ml
F41405
€8.89



FunCakes Bake Release Spray 200ml
F54100
€4.99



FunCakes Decorating Bags 41 cm
pk/10
F85110
€3.79



FunCakes Taartkartons Goud/Zilver
Rond 15 cm pk/3
F80400
€2.19



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm
03-3136
€6.85



Wilton Decorating Tip #1M Open Star
Carded
02-0-0151
€2.35



Wilton Decorating Tip #4B Open Star
Carded

02-0-0159
€2.35



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Decorating Tip #032 Open Star
Carded

02-0-0155
€1.69



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

03-0-0034
€11.05



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€4.15



Culpitt Floral Wire White set/20 -20
gauge-

1382W
€4.49



PME Flower Pics Small pk/12

FP300
€3.79



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



Wilton Comfort Grip Spatula Curved
22,5 cm

03-3133
€5.95



Wilton Decorating Tip #21 Open Star
Carded

02-0-0150
€1.65



Wilton Decorator Preferred Deep
Round Pan Ø 15 x 7,5cm

03-0-0035
€9.65



Wilton -Perfect Height- Rolling Pin
22,5cm

02-0-0169
€8.99



PME Butterfly Plunger Cutter set/3

BU910
€9.45



PME Floral Tape Pale Blue with Silver
Sparkle

FTG207
€1.48

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 400 g
- FunCakes Mix for Enchanted Cream® 450 g
- FunCakes Sugar Paste Multipack Pastel Colours
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Gel Orange
- FunCakes Food Colour Gel Purple
- FunCakes Food Colour Gel Bright Green
- FunCakes Metallic Spray Bright Gold
- FunCakes Bake Release Spray
- 340 ml water
- 300 ml milk
- 6 eggs (approx. 300 g)
- Jam of your choice

Supplies

- FunCakes Decorating Bags
- FunCakes Cake Cards Gold/Silver Round 15cm
- Wilton Decorator Preferred® Deep Round Pan Ø 15x7,5cm
- Wilton Decorator Preferred® Deep Round Pan Ø 20x7,5cm
- Wilton Perfect Height- Rolling Pin 22,5cm
- Wilton Dowel Rods Plastic set/4
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Small Cake Leveler -25cm-
- Wilton Comfort Grip Spatula Angled 22,5 cm
- 2x Wilton Decorating Tip #032
- 2x Wilton Decorating Tip #021
- 2x Wilton Decorating Tip #1M
- 2x Wilton Decorating Tip #4B
- 2x Wilton Decorating Tip #018
- Wilton Standard Adaptor/Coupler (Multiple)
- PME Flower Pics Small pk/12
- PME Butterfly Plunger Cutter set/3
- PME Floral Tape Pale Blue with Silver Sparkle
- Culpitt Floral Wire White set/20 -20 gauge

Step 1: Make the sugar paste butterflies

Knead small amounts of all the pastel-colored sugar paste until they are soft and then twist them together to form a rainbow-colored ball. Roll this out thinly and cut out different butterfly shapes. Fold an A4 sheet of paper into an "M" shape and place the butterflies inside so they can dry properly.

Step 2: Bake the sponge cakes

Preheat the oven to 180°C (160°C for a convection oven) and grease the baking pans with Bake



Release Spray. Prepare 400 grams of FunCakes Mix for Sponge Cake Deluxe as directed on the package. Divide the batter between the two baking pans and bake the sponge cakes for about 30-35 minutes. Once baked, immediately turn onto a cooling rack to cool.

Step 3: Make the Enchanted Cream®

Prepare 3x150 grams of FunCakes Mix for Enchanted Cream® according to the package instructions. Next, slice each sponge cake twice using a cake leveler and fill them with your choice of jam and Enchanted Cream®. Apply a thin layer of Enchanted Cream® to the outside of the cakes.

Step 4: Stack the sponge cakes

Stack the two sponge cakes on top of each other, using a cake board cut to size for the 15 cm sponge and dowels cut to size for the 20 cm sponge cake. Optionally, add a small dollop of cream between the two cakes to prevent sliding.

Step 5: Colour the Enchanted Cream®

Divide the remaining Enchanted Cream® into bowls and colour them in the desired shades. Pipe rosettes, drop flowers, and stars in all the colours you've created over the entire surface of both cakes. Gently press the sugar paste butterflies into the cream on the cake.

Step 6: Decorate the cake with curls

Wrap four 20-gauge wires with blue tape and twist them around a rolling pin to create curls. Do the same with a few 20-gauge wires without tape. Spray these curls with metallic gold spray. Insert the wires into the cake using a flower pic. NEVER insert unprotected wires into the cake to avoid oxidation of the wire.

Step 7: Enjoy this Delicious Floral Birthday Cake!

This recipe is made possible by FunCakes.