

# de leukste taarten shop



## Brush stroke cake

Make a beautiful colourful brush stroke cake yourself with the recipe from Deleukstetaartenshop.

## Boodschappenlijstje

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Crisco Shortening All-Vegetable 450g

23913  
€10.75



PME Extra Deep Round Cake Pan  
Ø20x10cm

RND084  
€16.69



Other materials:

- 12 eggs
- 75 ml water
- Teaspoon

Preheat the oven to 175°C (convection oven 160°C). Put 250 gram FunCakes mix for Sponge Cake, 4 eggs and 25 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Add some turquoise colouring while mixing at low speed. Pour the batter into a buttered baking pan (round, 20 cm). Bake in 30-35 minutes. The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid. Bake a pink and orange sponge cake following the same recipe.

Melt the candy melts, candy buttons and strawberry melts in the microwave. Lay a sheet of parchment paper on a baking tray. Use a teaspoon to let drops of melts fall on the paper and wipe use the spoon to spread it out. Place the tray in the fridge to let it stiffen up.

Put 190 gram Crisco, 1 teaspoon FunCakes flavouring lemon and 8 teaspoons of water in a mixing bowl, and mix it at low speed to a smooth cream. This can take a while, because fat and water are difficult to combine. Add 500 gram icing sugar and 1 tablespoon FunCakes Meringue Powder. Mix this into a thick cream. To make it spreadable, add 3 to 4 teaspoons of water.

Cut away the tops of all three biscuits (the sides that have layed on the grid). Add a layer of cream to each layer and stack the cakes. Cover the cake with a layer of cream and smooth it with the spatula.

Heat half of the jar FunCakes Dip 'n Drip Pink for 10 seconds in a bowl in the microwave. Put it in a piping bag, cut off a small tip. Let it drip down from the edge of the cake. Take the candy strokes out of the fridge and press them carefully in the top of the cake. Use some cream to glue stroke at the



side of the cake.