Watermelon Fault Line Cake

In this cake we combined the newest trend with a delicious summer fruit. A watermelon fault line cake with green and red buttercream with melon flavouring paste. Made of Ruby cake and cupcakes mix, finished with royal swirls and fondant watermelon slices.

Boodschappenlijstje

PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.05

LorAnn Super Strength Flavor Melon 3,7ml

L0620
€2.29

PME Plain Edge Tall Side Scraper

PS41
€5.49

Wilton Basic Turntable

03-3120
€11.65

LorAnn Plain Dropper 4/pk

5740-0400
€5.49

PME Palette Knife Angled Blade 33cm

PK1014
€8.49

Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85

Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

Other materials:

- 950 gram soft unsalted butter
- 9 eggs
- 400 ml water

Step 1: Cakes

Preheat the oven to 170°C (convection oven 150°C). Prepare 400 gram Funcakes Special Edition mix for Ruby Cake as described on the packaging. Add some FunCakes Chocolate Chunks Dark to the batter and pour it in a greased round baking pan. Prepare 500 gram FunCakes mix for Cupcakes as described on the packaging. Colour the batter green with the FunColours Gel Bright Green. Divide the batter over two greased baking pans. Bake the Ruby cake in 50-55 minutes and the green cakes in 60-70 minutes. Let the cakes cool down in the pans for 15 minutes, before releasing them on a grid.

Step 2: Buttercream

Mix 400 gram FunCakes mix for Buttercream with 400 ml water and set aside. Finish the buttercream as described on the packaging. Flavour the buttercream with the melon flavour. Divide the buttercream in two portions. Colour one portion pink and the other green with the FunColours Gels.

Step 3: Filling and covering

Assemble the cake as following: Cut one of the green cakes with the Wilton cake leveler. Apply a thin layer of green buttercream on one layer and put the other layer on top. Apply another thin layer of green buttercream on top. Cut the Ruby cake in two layers and lay one of them on top of the green layers. Apply a thin layer of pink buttercream and put the other layer on top. Apply another thin layer of pink buttercream. Cut the other green cake in two layers and lay one of them on the pink buttercream. Apply a thin layer of green buttercream and lay the green cake on top.

Put the cake on the Wilton turntable and cover the cake with a thin layer of pink buttercream. Use the side scraper to make it smooth. Put it in the fridge for 15-20 minutes.

Step 4: The fault line

Make a blend of these sprinkles: FunCakes Rods metallic green & pink, FunCakes Confetti metallic green & pink, FunCakes Nonpareils dark pink, green & pearl white and FunCakes Mimosa white. Take the cake out of the fridge and apply a layer of pink buttercream around only the middle of the cake. Smooth it with a side scraper. Add the sprinkles to this buttercream by hand.

Put the green buttercream in a decorating bag without decorating tip, and cut off the tip. Pipe the buttercream 1 cm thick around the bottom and the top of the sprinkles. Use the side scraper to smooth the buttercream to create even sides. Don't press too hard.

Step 5: Decorating

Put the pink buttercream in a decorating bag with decorating tip 1M. Pipe 6 swirls on top of the cake. Paint the borders of the fault line with the metallic green food paint.

Divide 250 gram FunCakes fondant bright white in two portions (1 small and 1 bigger portion). Divide the small portion green and the bigger one pink. Make watermelon slices and use choco rocks as seeds. Place the slices on top of the swirls. Sprinkle some sprinkle blend over the top of the cake.