



Romantic Heart Cake

Surprise your loved one on Valentine's day with this romantic heart cake! Follow the step by step instructions and make this delicious Valentine cake. Use a heart shaped baking pan for this lovely heart cake. The decorations are easy to make with white and coloured FunCakes fondant.

Boodschappenlijstje



Patisse Wooden Brush -2cm-

P02421
€2.45



Sugarflair Airbrush Colouring -Pink- 60ml

V301
€6.99



Cookie Cutter Heart 8 cm

K030208
€2.63



FunCakes Sugar Paste Bright White 1 kg

F20500
€9.49



FunCakes Bake Release Spray 200ml

F54100
€4.99



PME Mini Heart Shape Plunger Cutter Set/3

MH150
€5.23



PME Petal Glue -Edible Glue- 60g

104FP006
€2.95



Patisse Cooling Grid Ø32cm

P01321
€7.19



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Cake Drum Round Ø20 cm - Silver

F80795
€1.85

Other materials:

- 150 gram buter
- 3 eggs
- Glue marker
- Pink pin

Bake a cake with 300 grams of mix for Cupcakes, 150 grams butter and 3 eggs. Grease the heart shaped baking pan and bake the cake for 45 minutes at 160 degrees. Let the cake cool for 5 minutes after removing it from the oven and then take it out of the tin and place it on a grate. When the cake has cooled down you can cut the top to make it straight, if needed. Cut the edges, forming nice round sides. Wipe off the crumbs and coat the cake with piping gel or apricot jelly. Unroll 300 grams white fondant and coat the cake. Coat the drum with piping gel and 200 grams white fondant.

Unroll 300 grams white fondant very thin. Cut small rectangles, using the Multi Ribbon cutter (use two big parts for the long sides, and a big and a small one for the short sides). Make sure they don't dry out.

To make the pillows, you take a piece of fondant. Fold the sides so that the outside edges arch to the inside and a fold forms in the middle, then press the ends together. Make a few pillows with this technique. Don't make too much at once, when they dry out it gets more difficult to attach them to the cake.

Put a bit of edible glue on the backside of the pillow and place it around the bottom of the cake. Place a second layer around the cake in tile-structure on the first layer. The easiest way to do this, you tip the cake a little, for example; using the Tilting Turntable. Coat the whole side of the cake, until you reach the edge.

Colour 100 grams fondant dark-pink or red. Unroll the fondant thinly and cut out hearts with the Hearts Plunger Cutter. Attach the hearts on the side of the cake, on the places where the pillows connect to each other. Unroll the white fondant and make a small roll to form the body of the pigeon. Place this underneath the slip of fondant. Gently press the plunger to stamp the relief in the fondant. Double-fold the wings and carefully form the head of the pigeon. Make two pigeons using this method, both facing the other side, and connect them at their pecks on the big heart. If you like, you can make a few smaller pigeons to place around the big hearts.

Finish the cake with twinkle dust. Coat the side of the cake drum with a ribbon, using a glue marker to attach it. Attach the end of the ribbon with a pin.