

de leukste taarten shop



Marvelous Cake

With the Marvelous Mold you can make this beautiful pink cake with curls! Very suitable as a part of sweet table, but also great as a birthday cake. We used various tints of pink, but you can make the cake in every colour you want.

Boodschappenlijstje



Sugarflair Paste Colour Grape Violet
25g

A123
€3.80



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

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PME Dowel Rods Wood pk/12

DR1008
€4.09



Wilton Silicone Precision Patterns
Trellis

409-7724
€1.10



Sugarflair Paste Colour Fuchsia 25g

A134
€3.80



Patisse Disposable Piping Bags 41cm
pk/24

02435
€5.85

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Other materials:

- 2 eggs (approx. 100 gram)
- 65 ml vegetable oil
- 330 ml water
- 250 gram buuter

Make sure that all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 330 gram mixture, 2 eggs, 65 ml oil and 130 ml water in a bowl. Mix it in 6-8 minutes to a smooth batter. Divide the batter between the two greased baking pans and bake the cakes in approx. 30-35 minutes. Let the cakes cool down on a cooling grid after baking.

For the buttercream, add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 250 grams butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Add a tablespoon of chocolate flavouring. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Cut both cakes into two and fill them with the buttercream. Also cover the outside with a layer of buttercream. Then place them in the refrigerator, to harden.

Colour 350 gram fondant light pink. Colour 50 gram purple and 100 gram dark pink. Roll out the purple, 50 dark pink and 50 gram white fondant thinly and cut out 10 rounds of every colour. Fold each circle in half and then fold it into shape. Let the curls harden. This you may also do a few days before.

Add 12 ml water to 100 ml mix for royal icing. Mix the icing for 7-10 minutes on low speed to a stiff,

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white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!) Place the tip in the bag and fill it with the icing. Leave the bag under a damp cloth until you use it.

Take the smallest cake from the refrigerator. Knead 150 gram light pink fondant well and roll it out on some icing sugar. Use the fondant to cover the cake. Put the press ice against the cake and gently press the pattern into the fondant around the cake. Use the icing to spray a dot in in the pattern. Place on the top dot a flower. Allow it to dry.

Now cover the other cake with the remaining light pink fondant. Knead the dark pink fondant well and roll it out the a slice of approx. 2 mm thick. Put this slice on the marvelous mold and roll it over one more time. Then rub your hand over the mold so that all cut well. Remove the pieces of fondant from the mold that you do not want on the cake and spread the remaining thin edible glue. Let it dry for a minute until the glue is sticky. Put the mold with the fondant on the cake and press firmly. Carefully pull the mold, so that fondant will stick. Repeat this for the whole cake.

While waiting for the glue is sticky, you can make the ruffle. Roll for this a little bit of white fondant, and cut with the multi ribbon cutter 3 strips off and a 5 cm, 4 cm and a one of 2 cm. Save them during process under a piece of foil against drying. Lay the widest strip a little icing sugar and roll with the Bulbulous cone or a toothpick on both edges back and forth until it gets wavy, repeat with the middle strip. Stick the three strips together and then spray them with the pearl spray. Paste the ruffle then on the cake.

Make a ball of fondant and put it on the smallest cake. Stick the curls with royal icing and glitter them with twinkle dust. Cut a cardboard to the size of the cake. Cut off 3 dowel rods at the height of the bottom and place them where the top cake is standing there. Put the cardboard on the dowel ends and place the cake on it.