



Ivy Cake

This ivy cake is not only fun to make but it also tastes great and is suitable for birthdays.

Boodschappenlijstje



Wilton Basic Turntable

03-3120
€11.65



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



PME Extra Deep Round Cake Pan
Ø10x10cm

RND044
€7.39



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€10.49



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€15.55



PME Dowel Rods Bamboo pk/12

DR1007
€3.49



FunCakes Mix for Sponge Cake Deluxe
1kg

F10500
€5.59



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Food Colour Gel Leaf Green
30g

F44130
€2.84



FunCakes Food Colour Gel Bright Green 30g

F44155
€2.84



FunCakes Food Colour Gel Holly Green
30g

F44175
€2.84



FunCakes Food Colour Gel Yellow 30g

F44115
€2.84



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Decorating Bags 46cm pk/10

F85120
€4.09



Wilton Comfort Grip Spatula Straight
22,5cm

02-0-0182
€5.59



Sugarflair Sugar Sprinkles Gold 100g

H230T
€4.95



Wilton Decorating Tip Leaf #366

02-0-0158
€2.35

Materials:

- 7,5 egg
- 450 ml water
- 500 gram soft unsalted butter
- Jam of your choice
- Extra deep round baking pan Ø 20 cm, for example from PME
- Extra deep round baking pan Ø 15 cm, for example from PME
- Extra deep round baking pan Ø 10 cm, for example from PME
- Large side scraper, for example from PME

Preparation:

Preheat the oven to 180°C (convection oven 160°C). Prepare 400 gram of Mix for Buttercream and 500 of gram Mix for Sponge Cake as indicated on the package or in the basic recipes for [buttercream](#) and [sponge cake](#). Divide the sponge cake batter into the three baking pans and bake for 30-35 minutes. Release them on a cooling grid directly after baking to make them cool down completely.

Add the whipped cream flavour paste to taste to the buttercream. Cut all sponge cakes in half twice with the cake leveller and fill with the jam of choice and the buttercream. Cover the edges of the cakes with a thin layer of white buttercream and let it stiffen in the fridge. Divide the remaining buttercream into three large portions and a smaller portion of one table spoon. Colour the large portions different shades of green with the FunColours gels and the small portion yellow.

Get the smallest and the biggest cake out of the fridge and add small bits of the green buttercreams randomly on the cakes. Make the cake straight with one movement using the side scraper. Use the turntable to make this easier. If the colours don't blend as you wish, you can repeat this process, but don't do it too often cause that will make your colours blend in 1 even colour.

Now press the golden sugar manually on the middle cake and cover the full cake with it. Stack the cakes on top of each other using cake cartons cut to the right size and dowels, click [here](#) for an explanation of how to do so.

Add all green buttercreams to the same bowl and add the Holly Green FunColours Gel to get a dark green colour. Fill two decorating bags with it, one containing decorating tip #366, the other with tip #352. Fill another decorating bag with the yellow buttercream and tip #16.

Start with the #366, with piping large leaves, start on top of the cake and work your way down to the bottom. This will make the leaves look better. Once you're finished piping all large leaves, start with the small ones, using #352. Finally, use the yellow buttercream to make small swirls here and there. Place in the fridge until further use.

Made possible by FunCakes