



Coral Wedding Cake

Impress everyone with this Coral wedding-cake with gold pearls. The cake is filled with butter cream with sparkling wine taste and is covered with FunCakes sugar paste in the colours Coral and Elegant Ivory. Put your favourite cake topper on top of the cake to completely finish the cake.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1 kg

F10500
€5.94



FunCakes Mix for Royal Icing 450 g

F10140
€4.21



FunCakes Bake Release Spray 200ml

F54100
€4.24



FunCakes Sugar Paste Mystic
Turquoise 250 g

F20205
€2.42



FunCakes Sparkle Dust Golden Ginger

F41095
€3.31



LorAnn Super Strength Flavor -
Sparkling Wine - 3.7 ml

L0550
€1.95



PME Edible Glaze Spray 100ml

EG700
€7.27



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Icing Sugar 900 g

F10545
€4.67



FunCakes Sugar Paste Elegant Ivory
250 g

F20105
€2.42



FunCakes Soft Pearls Medium Metallic
Silver 55 g

F51785
€3.36



FunCakes Clear Piping Gel 350 g

F54410
€5.69



Sugarflair Rejuvenator Spirit - Alcohol -
14ml.

K101
€3.36



Wilton Recipe Right Non-Stick Cooling
Grid - 40x25 cm

03-3136
€5.82

FunCakes Decorating Bags 30 cm
pk/10

F85100
€2.68



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€3.53



PME Cookie Cutter Heart set/2

SC606
€1.69



PME Deep Round Cake Pan Ø 15 x
7,5cm

RND063
€7.61



Wilton Basic Turntable

03-3120
€9.90



PartyDeco Cake Topper Mr&Mrs - Black

KPT10-010
€2.88



PME Deep Round Cake Pan Ø 20 x
7,5cm

RND083
€11.09



PME Plastic Dowel Rods (15 cm) Pk/4

DR006
€3.36

Ingredients

- 400 g FunCakes Mix for Sponge Cake Deluxe
- 300 g FunCakes Mix for Buttercream
- 100 g FunCakes Mix for Royal Icing
- 350 g Funcakes Fondant Coral
- 250 g FunCakes Fondant Elegant iIvory
- Small piece of FunCakes Fondant Mystic Turquoise
- 6 eggs (approx. 300 g)
- 355 ml water
- 375 g unsalted butter
- FunCakes Flavouring Paste Sparkling Wine
- FunCakes Soft Pearls Orange / White
- FunCakes Edible FunColours Sparkle Dust - Golden Ginger
- FunCakes Clear Piping Gel

Supplies

- FunCakes Cake Cartons Silver/Gold Round 16 cm
- FunCakes Bake Release Spray
- FunCakes Decorating Bags
- Wilton Turntable
- Wilton -Wide Glide- Rolling Pin
- Wilton Cooling Grid
- Wilton Cake Leveler
- PME Plastic Dowels
- PME Side Scraper Plain Edge
- PME Extra Deep Round Baking Pan Ø 20 x 10 cm
- PME Extra Deep Round Baking Pan Ø 15 x 10 cm
- Cookie Cutter Heart 3 cm
- PME Edible Glaze Spray
- FMM Knife Scriber Tool
- Sugarflair Rejuvenator Spirit -Alcohol-
- Ginger Ray Wooden Cake Topper Mr & Mrs Beautiful Botanics
- A4 vellen zig zag gevouwen
- Pincet
- Ziplock zakje

Step 1: Making the fondant hearts

Make the hearts a day in advance so they can dry completely. Roll different colours of FunCakes sugar paste to a patch of 1-2 mm and cut out enough hearts. Make a small cut in the middle of the hearts, but don't cut them completely trough. Put the hearts in the folded paper to let them dry. When the hearts are dry you can paint some with a mixture of the FunCakes Edible FunColours Sparkle dust Golden Ginger and the Sugarflair Rejuvenator Spirit.

Step 2: Making the golden pearls

Put the FunCakes soft pearls in a zip lock bag and also pour some Golden Ginger dust in the bag. Spray the PME Edible Glaze spray in the plastic bag and strongly shake the pearls back and forth. Pour them on a plate and let them dry in the air.

Step 3: Making the sponge cakes

Preheat the oven to 180°C (convection oven 160°C) and grease the PME deep round cake pans with the FunCakes bake release spray. Mix 400 g FunCakes mix for Sponge cake with 6 eggs and 40 ml water. Divide the batter over the two bake pans. Bake the Sponge cake in approx. 30-35 minutes and drop them on the Wilton cooling grid to let them cool off. Meanwhile prepare 300 g FunCakes mix for Butter Cream as described on the packaging and let 375 g butter come to room temperature.

Step 4: Making the butter cream

Finish the butter cream as described on the packaging and bring it to taste with the FunCakes sparkling wine flavour paste. Put the sponge cakes on custom cut FunCakes cake boards and cut both sponge cakes twice with the Wilton Cake leveller. Put the sponge cake on the wilt on turntable and fill all the layers with the butter cream. Then completely coat the cakes with butter cream with the PME side scraper. Put the cakes in de fridge to let the butter cream harden.

Step 5: Start decorating

Knead the FunCakes sugar paste Coral and Elegant Ivory shortly together to get a marble effect. Roll this out on a with sugar bakers powder bench top to a patch with a thickness of 2-3 mm and use this to cover the cakes. Put the 4 PME plastic dowel rods in the biggest cake and cut them in the right size. Smear some butter cream on the top of the cake and put the smaller cake on top.

Stick with the FunCakes piping gel some gold pearls around the edge of the cake. Also smear some piping gel on the top of the cake and stick the pearls on top. Drip some piping gel on the edge of the cake and stick some pearls with the tweezers. This is how you get the drip effect with the pearls.

Prepare a little bit of FunCakes royal icing as described on the packaging. Put this in a decorating bag and cut a small tip of the bag. Stick the hearts with some royal icing against the cake. Finish the cake off by putting the cake topper on top.

Step 6: Enjoy this Coral Wedding Cake with your loved ones!

This recipe is made possible by FunCakes