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Loving Valentine's Day Cake

Share your love with this cute cake for two! This heart shaped cake is finished with red fondant and two lovely love birds. Perfect for Valentine's day!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Sugar Paste Fire Red 1kg

F20520
€7.59



FunCakes Sugar Decorations Love Birds set/16

F50150
€3.55

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Rainbow Dust Essentials Edible Glue
50g
RD9340
€4.95



ScrapCooking Cooling Grid 25x40cm
SC5185
€12.35



Patisse Mini Heart Springform Ceramic
12cm
P03390
€8.85



PME Plastic Rolling Pin 22,5cm
PP86
€6.29



PME Palette Knife Angled Blade 23cm
PK1013
€5.35

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Ingredients

- FunCakes Mix for Cupcakes 250 g
- FunCakes Mix for Buttercream 125 g
- FunCakes Sugar Paste Fire Red 300 g
- FunCakes Sugar Decorations Love Birds Set/16
- FunCakes Bake Release Spray
- RD ProGel® Concentrated Colour - Pink
- RD Essentials Edible Glue
- Bit of sugar baking powder
- 275 grams unsalted butter
- 3 eggs (approx. 150 g)
- 125 ml water

Supplies

- ScrapCooking Cooling Grid 25 x 40 cm
- Patisse Ceramic Mini Heart Springform 12cm
- PME Disposable Icing Bags -30 cm- pk/12
- PME Plastic Rolling Pin 22,5 cm
- PME Palette Knife Angled Blade -23 cm-

Step 1: Bake the cake

Ensure all ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 250 grams of FunCakes Mix for Cupcakes, 125 grams of butter, and 3 eggs at low speed for 4 minutes until you have a smooth batter. Fill the greased cake pan with the batter and bake the cake for about 45 minutes. Let the cake cool in the pan for about 10 minutes after baking, then turn it out



onto a rack to cool completely.

Step 2: Make the buttercream

Mix 125 grams of FunCakes Mix for Buttercream with 125 ml of water and let this mixture set for at least 1 hour at room temperature. Whip 150 grams of unsalted (cream) butter for about 5 minutes until creamy. Gradually add the mixture to the butter, mixing well between each addition. Mix until smooth (about 10 minutes). Spread the buttercream all around the cake, reserving a little bit. Place the cake in the refrigerator.

Step 3: Cover the cake

Knead 300 grams of red sugar paste well and roll it out on a work surface dusted with powdered sugar. Cover the cake with the sugar paste and trim the excess with a knife.

Step 4: Decorate the cake

Color the remaining buttercream pink. Place tip #16 in the piping bag and fill it with the pink buttercream. Pipe a decorative pink border along the bottom edge of the cake. Finally, place the two love birds on the cake using a bit of edible glue.