



## Giant birthday cupcake

This beautiful birthday cupcake cake is suitable for every party! You can place any number on top if you want to.

## Boodschappenlijstje



JEM Tool 12 Petal Frill & Half Round

109SE012  
€4.09



PME Cake Leveler Large 40cm

CL18  
€11.79



FunCakes Nonpareils Green 80g

F51535  
€2.65



FunCakes Mix for Buttercream 1kg

F10560  
€5.99



FunCakes Flavour Paste Cherry 120g

F56255  
€5.89



FunCakes Sugar Paste Pretty Pink 250g

F20190  
€2.85



FunCakes Sugar Paste Hot Pink 250g

F20185  
€2.85



Rainbow Dust Essentials Tylo Powder  
50g

RD9300  
€5.29



FunCakes Nonpareils Light Pink 80g

F51505  
€2.65



FunCakes Sugar Paste Bright White  
250g

F20100  
€2.85



FunCakes Food Colour Gel Leaf Green  
30g

F44130  
€3.55



Rainbow Dust Essentials Edible Glue  
25g

RD9345  
€2.85



FunCakes Nonpareils Yellow 80g

F51530  
€2.65



FunCakes Nonpareils Dark Pink 80g

F51520  
€2.65



FunCakes Mix for Cupcakes 500g

F10105  
€3.64



FunCakes Mix for Sponge Cake Deluxe  
500g

F10100  
€3.96

## Other materials:

- 7½ egg (approx. 375 gram)
- 375 gram unsalted butter
- 8 eggs (approx. 400 gram)
- 2 x 25 ml water
- 200 ml water
- 250 gram unsalted butter
- Brush
- Icing sugar to roll out on

Add 200 ml of water to 200 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 250 gram mixture, 4 eggs and 25 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 35 minutes. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid. Repeat this, so that you have to sponge cakes.

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 750 gram mix for cupcakes, 375 gram butter and 7½ eggs on low speed in 4 minutes to a smooth batter. Fill the lubricate cupcake pan with the batter and bake the cake in approx. 65-70 minutes. Let the cake cool down on a grid and let it cool down.

Beat 250 grams of unsalted 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. Once all of the mixture has been added, add the flavor and beat to a smooth buttercream (approx. 10 minutes).

Cut the cakes twice with the cake leveller, fill with the cherry cream, stack on each other and cover the outside with a layer of cream using spatula.

Knead 750 gram pink fondant well and roll it out to a large round on a with icing sugar covered work surface. Place the fondant over the cake and make it nice and smooth using the smoothers. Remove the remaining fondant. Place in the fridge until you need it.

Take a piece of remaining pink fondant and knead a knife tip of tylose trough the fondant. Roll this out to a thickness of 6 mm and cut out the number. Let this dry. You can do this a day or two in advance.

Lubricate both sides of the cupcake with the rest of the cherry cream. Knead 250 gram white fondant well with a bit of leaf green and use it to cover the bottom part of the cupcake. Cover the top of the cupcake with the white fondant.

Mix the different nonpareils trough each other. Lubricate the border of the bottom cupcake with a bit of glue and roll the cake trough the nonpareils. Place the top part on top with some glue of buttercream.

Cut a carton in the correct size of the bottom of the cupcake. Roll out the dark pink fondant and cut out rounds and place them on the pink cake and on the number. Make at the bottom a border and small bow using the multi ribbon cutter. Press 3 dowels in the pink cake and cut them off. Place the cupcake on top and place it in the fridge.

Roll out the dark pink fondant and cut out gerberas. Make the leaf a bit thinner using the JEM tool and paste three layers of the same size on each other. Make a heart of light pink and paste this in the gerbera. Make also some small flowers with the daisy cutter. Colour a piece of green fondant a bit greener with the colouring, roll this out and cut out leafs. Paste the dowel with glue at back of the number and place it in the cake. Decorate the cake with flowers and leafs.