



## Birthday cake -80 years-

These beautiful classic birthday cake is great for every birthday. This cake is decorated with several baskets filled with beautiful flowers. You can also use your imagination and change colours if you wish.

## Boodschappenlijstje



FMM Cutter Rose Calyx cutter set/3

CUTCLX  
€4.49



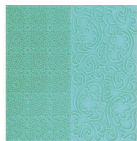
FMM Multi Flower Veiner

CUTMFV  
€5.89



Rainbow Dust Essentials Tylo Powder  
50g

RD9300  
€5.45



FMM Impression Mats Vintage Lace  
set/2

CUTIMP3  
€8.45



Rainbow Dust Essentials Edible Glue  
25g

RD9345  
€2.95



FMM Cutter Straight Frill no. 1

CUTFRL1  
€4.99



FMM Smoother

CUTSMO  
€5.29



FMM Cutter Hawaiian Flower

CUTHWF  
€6.35



PME Cake Leveler Small 25cm

CL12  
€5.79



Wilton Disposable Decorating Bags  
40cm pk/12

03-3102  
€7.05

Other materials:

- 3 eggs (aprox. 150 gram)
- 275 ml water
- 300 gram butter
- Jam
- Icing sugar

Preparation (minimum 1 day ahead):

Colour 40 gram fondant dark pink. Take 30 gram and add a knife tip of tylose. Make rolls of fondant and shape them into the 8 and 0. Let them dry flat. Knead the remaining fondant and the 10 gram you took apart thru each other. Roll them out thinly and cut out a minimum of 10 flowers using the two smallest sizes of the Hawaiian Flower Cutter. Place every flower in the veiner and press them well. Let them dry in the forming cups. Colour 25 gram fondant light pink, roll this out thinly and cut out a minimum of 12 flowers. Also place those flowers in the veiner and let them dry. Roll a small piece of white fondant and cut out the calyx for every flower and place them in the heart. Colour a very small piece of fondant light yellow and roll balls for the hearts of the flowers. Let this dry for at least 1 day.

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. 30-35. 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.

When the cake is cooled down, place it upside down on cake board. Cut the cake in three layers.

Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 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, beat to a smooth buttercream (approx. 10 minutes). Keep a quarter of the buttercream on the side and place it in the fridge.

Fill the first layer of the cake with the jam and place the second layer on top. Fill the second layer with the buttercream. Cover the cake with the last layer and cover the whole cake with a thin layer of buttercream.

Colour 300 gram fondant light pink. Sprinkle some icing sugar on your work surface and roll the fondant with a non-stick rolling pin. When the slice has the right size place it carefully on your cake and press it a bit. Use a smoother to make the fondant nice and smooth. Remove the remaining fondant with a knife (you could also use a knife tool).

Make a great border for the bottom of the cake, roll out fondant thinly. Make with the multi ribbon cutter strokes, use the cutter with 1 big and 1 small middle part. Place the straight frill cutter at the top of the border and cut the border out. Place the border with some glue along the bottom of the cake. Roll out a bit of white fondant and use the textured lace to make a pattern, then cut it out with the cutter. Make a bit of a bowl of it and paste the bottom. Make 6 flower baskets and place them

on the cake. Let it dry for at least half an hour.

In the meanwhile, get the buttercream for the fridge and divide it in two parts. Colour one part light yellow and one part green. Place tip 16 in a decorating bag and fill this with the yellow buttercream. Place tip 352 in a different bag and fill this with the green buttercream. Pipe with the yellow icing a great border along the cake. Place the dark and light pink flowers in the baskets with the green cream. Also pipe some leafs between the flowers. Use the yellow cream to paste the numbers on the top of the cake. You also help them a bit with a pick. Place some flowers and leafs around the numbers. Let the buttercream stiff well in the fridge.