



Champagne Cake

Celebrate New Year's Eve, a wedding or another party with this lovely champagne cake! The cake is bursting with champagne bubbles and even tastes like champagne.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.95



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Bright White 1
kg

F20500
€9.49



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Sparkle Dust Golden Ginger

F41095
€3.89



Sugarflair Edible Lustre Rose Gold, 4g

E7012
€4.49



Sugarflair Edible Lustre Pearl Ivory, 4g

E7013
€4.49



LorAnn Super Strength Flavor -
Sparkling Wine - 3.7 ml

L0550
€2.29



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

03-3136
€6.85



PME Extra Deep Round Cake Pan Ø 15
x 10cm

RND064
€10.49



PME Palette Knife Angled Blade -23
cm-

PK1013
€4.99

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 250g
- FunCakes Mix for Buttercream 200g
- FunCakes Sugar Paste Bright White 700g
- FunCakes Bake Release Spray
- FunCakes Sparkle Dust Golden Ginger
- Sugarflair Edible Lustre Rose Gold
- Sugarflair Edible Lustre Pearl Ivory
- LorAnn Super Strength Flavor - Sparkling Wine
- PME Piping Gel
- 4 eggs
- 25 ml + 200 ml water
- Powdered sugar

Supplies

- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- PME Extra Deep Round Cake Pan Ø 15 x 10cm
- PME Palette Knife Angled Blade -23 cm-
- Champagne glas

Step 1: Bake the Sponge Cake

Preheat the oven to 175°C (convection oven 160°C). Grease the baking pan with baking spray. Prepare 250 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Place the batter in the greased baking pan. Bake the sponge cake for approximately 30-35 minutes until done, then transfer it to a cake rack to cool.

Step 2: Prepare the Buttercream

Prepare 200 grams of FunCakes Mix for Buttercream as indicated on the packaging. Flavor it with sparkling wine flavor paste.

Step 3: Fill and Cover the Cake

Slice the sponge cake into two layers, fill and coat it with the buttercream. Refrigerate the cake for half an hour to allow the buttercream to set. Knead 700 grams of fondant thoroughly, roll it out on a work surface dusted with powdered sugar to a thickness of about 2-3 mm, and use it to cover the cake.

Step 4: Decorate the Cake

Create small balls with the remaining fondant. Place some colored glitter dust in a bowl and roll the fondant balls in it until well coated. Mix the pearl white and ginger to achieve a rosé color. Attach the fondant balls to the cake with a bit of piping gel. If the balls are positioned along the sides, you can wrap the cake with plastic wrap to prevent them from shifting. Insert the champagne glass into the cake. Remove the plastic wrap just before serving.

Step 5: Enjoy the Champagne Cake!