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Lovely Spring Cake

Have you always wanted to make a beautiful spring cake with roses? You can make this cake and the roses yourself by following the step by step instructions in this recipe. This delightful marzipan cake is perfect as a birthday cake or just simply delicious with coffee and friends!

Boodschappenlijstje



PME Plastic Rolling Pin 15cm

PP85
€4.75



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.95



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.99

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Other materials:

- 3 eggs (170 grams)
- 250 grams butter
- Powdered Sugar (to dust the work surface)
- Jam

The Cake:

To bake the cake, follow the instructions on the package of the Funcakes sponge cake mix. Let it cool down after baking. Meanwhile you can make the buttercream. Cut the cake in two pieces and cover both insides with a thin layer of jam. Cover the bottom layer with a layer of buttercream and place the other layer put the other half on top of it, with the covered layer facing down. Cover the complete cake with buttercream. Place the cake in the refrigerator for an hour to let it stiffen up. Knead the pink marzipan and roll it out on some powdered sugar. Cover the cake with the pink marzipan and remove the remainder. Put the impression mat onto the cake and press the shapes in the marzipan using a smoother. Go over the lines with the quilting tool and put a red sugar pearl on the intersections. You can also finish the top edge with a crimper. Make sure that the crimper always stays in the same angle and that you keep the same width for the opening (using a rubber band).

Tip: also make matching cupcakes!

Make lovely roses:

Knead the orange and yellow marzipan and roll it out on some powdered sugar until approx. 3 mm (picture 1). Cut out 10 rounds (picture 2). Flatten out one half of the circles with your thumb, this becomes the top of the leaves (picture 3). Use one round to make a ball and shape it until it becomes a little raindrop (picture 4). Cover the drop with some glue. Take one leaf, put it around the drop

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with the point of the drop and the thin side of the leaf facing up. Roll the leaf around the drop, so that you can't see the drop anymore. Take 3 leaves and put them around the drop, one by one. Note that the thin edge of the round needs to be on top and that the top is at the same height as the newly created center of the rose (picture 5). Do the same with the remaining leaves (picture 6). You can curl the top edges of the leaves slightly (picture 7). Roll out some green marzipan and cut 2 leaves per rose. Put these under the rose, using some edible glue. Finally, put the rose on your cake.

