



Mini Spring cakes

Celebrate Spring with these cute mini Spring cakes! The cakes are perfect for Easter. The base of these cakes are made of the FunCakes mix for Carrot Cake and then finished with cream cheese.

Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125
€5.09



Wilton Icing Color - Brown - 28g

04-0-0044
€2.59



FunCakes Sugar Paste Spring Green
250 g

F20115
€2.85



FunCakes Sugar Paste Tiger Orange
250 g

F20250
€2.85



Silikomart Sugarflex Veiner -Mini
Marguerite-

SLK803
€12.05



PME Deep Round Cake Pan Ø 10 x
7,5cm

RND043
€6.05



FunCakes Mix for Carrot Cake 500 g

F10160
€4.65



FunCakes Sugar Paste Bright White
250 g

F20100
€2.85



FunCakes Sugar Paste Mellow Yellow
250 g

F20145
€2.85



Silikomart Sugarflex Veiner -Mini
Blossom-

SLK801
€12.05



Silikomart Sugarflex Veiner -Mini
Flower-

SLK805
€12.05

Ingredients

- FunCakes Baking Mix for Carrot Cake 500 g
- FunCakes Mix for Buttercream 500 g
- Wilton Edible Colorant Brown - Icing Color
- FunCakes fondant White
- FunCakes fondant Green
- FunCakes fondant Orange
- FunCakes fondant Yellow
- 3 eggs
- 150 ml vegetable oil
- 25 g chopped walnuts
- 150 g unsalted (cream) butter
- 150 g monchou

Supplies

- Silikomart Sugarflex Veiner Mini Daisy
- Silikomart Sugarflex Veiner Mini Magriet
- Silikomart Sugarflex Veiner Mini Flowers
- Wilton Comfort Grip Spatula
- PME Deep Round Baking Form

Step 1: Bake the FunCakes Mix Carrot Cake

Make sure all ingredients are at room temperature. Preheat the oven to 175 °C (hot air oven 160 °C). Mix 500 grams FunCakes mix for Carrot Cake with 80 ml water, 3 eggs, 150 ml oil, 150 grams grated carrot and chopped walnuts. Mix the batter gently for 5 minutes and divide into three parts. Fill a baking pan lined with baking paper and greased (10 cm diameter) with part of the batter and bake the cake for about 45 minutes. Repeat for the remaining two cakes.

Step 2: Prepare the cream cheese

Make sure all ingredients are at room temperature. Mix with a whisk 125 grams of FunCakes mix for Buttercream with 125 ml of water and let this mixture set for at least 1 hour. Beat 150 grams of butter for about 5 minutes. Add the mixture to the butter in portions, mix until the mixture is completely incorporated before adding the next portion. Add the monchou and mix for another 10 minutes or so, until smooth.

Step 3: Grease the tarts

Spread the tarts with the cream cheese. Cover the top with an extra layer to create a bulge.

Step 4: Prepare fondant

Mix 125 grams of green fondant with 75 grams of white fondant and knead well.

Place the round with the largest round recess in the sugarcraft gun and fill it with the light green fondant. Use the sugarcraft gun to make rolls the same height as the cake. Knead the remaining green fondant well and also place it in the sugarcraft gun to make rolls.

Knead the white fondant well and roll it out. Cut out the white fondant flowers. Place the flower in the corresponding veiner and press well. Remove the flower from the veiner.

Make small balls of the yellow and orange fondant and prick them with the Taper Cones 5/6 Star. Then place them in the hearts of the little flowers. Repeat these steps for the other colors of flowers.

Knead a little brown icing color through white fondant to make it light brown. Roll out the fondant thinly and cut out bunnies. Now make the belly, nose and tail out of fondant.



Step 5: Cake decoration

Place the rolls side by side along the sides of the cakes, stick all the flowers on the top of the cakes. Finally, stick the little rabbits on the cake.

Step 6: Enjoy your Mini Spring Tarts!