



Ranunculus cake

This cake is perfect for spring and summer! The popular Ranunculus suits this happy, yellow cake perfectly. And it tastes just as delicious and fresh as it looks!

Boodschappenlijstje



Culppitt Floral Wire White 20 Gauge set/20

1382W
€4.49



FMM Cutter Creative Leaf

CUTLEAF
€6.65



PME Flower Foam Pad

FFP573
€3.69



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.05



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€8.95



PME Cake Leveler Large 40cm

CL18
€11.79



PME Dowel Rods Wood pk/12

DR1008
€3.85



Sugarflair Paste Colour Pastel Magenta 25g

A314
€4.65



Rainbow Dust Essentials Edible Glue 25g

RD9345
€2.85



FMM Cutter The Easiest Ranunculus Ever

CUTERANUC
€9.49



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

Other materials:

- 240 ml water
- 6 eggs
- 250 gram soft unsalted butter
- Lemoncurd
- Little brush
- Plastic foil
- Potentially dust powders

Preheat the oven to 180°C (convection oven 160°C). Mix 200 gram of FunCakes Mix for Buttercream with 200 ml of water and let it stiffen for an hour. Fill a bowl with 200 gram of Mix for Sponge Cake, 6 eggs and 40 ml of water and mix this first for 8 minutes on high speed to a smooth batter and then for another 2 minutes on the lowest speed. Grease the baking pans with baking spray, divide the batter into the pans and let them bake in the oven for 30-35 minutes. Let them cool down on a cooling grid directly after baking.

Finish the buttercream: beat the 250 gram of butter for 5 minutes until creamy and add this in several parts to the mixture you've left to stiffen. Mix the mixture and the butter completely before adding the next portion of butter. In the end add to taste the lemon flavouring.

Cut both sponge cakes twice using a cake leveller and fill them with a layer of lemoncurd and lemon buttercream. Also cover the outside of the cake with buttercream. Put the sponge cakes in the fridge for an hour to let the butter stiffen before you start decorating it.

Knead the yellow fondant, roll it out on a with Magic Roll-out Powder covered work surface and cover the two cakes with it. Put them back in the fridge.

Place the biggest cake on a drum that's bigger than the cake. Put dowels in it and cut them off on the same height as the cake. Put the second cake including a gold/silver cake board on top of it. Potentially you can add a bit of buttercream in between the two cakes to prevent them from moving.

Knead 400 gram of white fondant together with 400 gram of gumpaste and divide this in as many portions as you have icing colours. Colour the fondant and keep it in plastic bags so it doesn't dry.

For the Ranunculus you roll out the different colours of the fondant/gumpaste mix on a with Magic Roll-out Powder covered surface and you cut out the small shape of the FMM Easiest Ranunculus Cutter once and the bigger shape twice for every individual colour. Keep these under a piece of plastic foil to prevent them from drying up. Put every cut out Ranunculus on the foam pad on thin the edges using a small rolling pin. Use a little bit of green fondant to make a cone and draw a little cross on top of the cone. Add some glue in the middle of the smallest shape you've just cut out and double up the two sides. Again add some glue on the lower edge, place the green cone at the beginning and carefully roll it up. Repeat this step with the bigger shapes and roll them around the smaller pieces you've just made. Use glue to roll them around one another. You may want to cut off the lower part of the flowers a bit.

Roll out the green fondant and cut out leaves, place them on the foam pad and carefully push the oblong veiner on top of it. Potentially you can paint the edges of the flowers and the leaves with dust powder in the same colour as the flowers. Wrap the brown tape around the wire and bend it here and there.

Now get the cake again and attach the flowers and leaves to the cake. You can also use some royal icing mixed with a bit of water to make it stick. Add the twigs of wire in between the flowers. If they're too long, shorten them with a tong.