



Soccer cake

Make this cake for a football fan or after a winning match.

Boodschappenlijstje



Wilton Cake Decorating Football-Soccer Set/7

03-9002

€4.19



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

03-3136

€6.85

Materials:

- 6 eggs
- 740 ml water
- 400 gram soft unsalted butter

Preparation:

Preheat the oven to 180°C (convection oven 160°C). Prepare 325 gram of Mix for Buttercream and 400 gram of Mix for Sponge Cake as indicated on the packages or in the basic recipes for [buttercream](#) and [sponge cake](#). After mixing, add some green FunColours Gel to the sponge cake batter. Grease the baking pan with Bake Release Spray and fill with the sponge cake batter. Bake the cake for 35-40 minutes and release directly after baking on a cooling grid to let it cool down completely.

Now prepare 150 gram of Mix for Crème Patisserie as indicated on the package or in [this basic recipe](#). Cut the sponge cake in half twice with the cake leveller and add a layer of crème patisserie in between two layers and a layer of buttercream in between the other.

Knead the fondant en colour it green. Roll out on a with Magic Roll-Out Powder covered work surface to a thickness of 2-3mm and cover the cake with it. Divide the remaining buttercream in two portions, one small one which stays white and another bigger portions which you colour green. Fill a decorating bag with tip #233 with the green buttercream and a bag with tip #2 with the white buttercream. Use the white buttercream to make the lines of the field. Place the goals and the player on the field and make them stick with a bit of buttercream. Create grass around the field using the green buttercream. Place the cake in the fridge until further use.

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