

de leukste taarten shop



Heart-shaped cake in Lambeth style

This beautiful heart-shaped cake is made in the classic Lambeth style. You can recognize it by the various piping techniques used. Of course, the pearls, bows, and flowers complete the look. This cake is the definition of romance, don't you think?

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1kg

F10500
€6.99



FunCakes Mix for Swiss Meringue
Buttercream 400g

F10145
€5.19



FunCakes Fondant Covering Paste
White 500g

F20800
€5.99



FunCakes Sugar Decorations Flower
Mix Pink set/24

F50595
€3.99

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FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Food Colour Gel Honey Gold 30g

F44205
€3.65



FunCakes Nonpareils Gold 80g

F51985
€2.99



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



PME Deep Heart Cake Pan 25x7,5cm

HRT103
€19.15



Patisse Cake Leveler 31cm

P01792
€7.19



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



Wilton Decorating Tip Petal #104

02-0-0136
€1.65



Wilton Decorating Tip Open Star #022

02-0-0295
€1.69



Wilton Decorating Tip Open Star #018

02-0-0215
€1.65

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Wilton Decorating Tip Leaf #352

02-0-0157
€2.35



Wilton Wide Glide Rolling Pin 50cm

02-0-0197
€14.10



Wilton Decorating Tip Open Star #016

02-0-0141
€1.65



Wilton Comfort Grip Spatula Angled
32,5cm

03-3121
€7.89



Ingredients

- 800 g FunCakes Biscuit Deluxe Mix
- 300 g FunCakes Swiss Meringue Buttercream Mix
- FunCakes Sugar Decoration Flower Mix Pink Set/24
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Honey Gold (optional)
- FunCakes Crispy Choco Pearls Metallic Gold
- FunCakes Gold Sprinkles
- 700 g FunCakes Covering Paste White
- FunCakes Bake Release Spray
- 80 ml water + 210 ml lukewarm water

Benodigheden

- FunCakes Piping Bags 41 cm
- Wilton Wide Glide Rolling Pin 50 cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25 cm
- Wilton Comfort Grip Angled Spatula 32.5 cm
- Wilton Piping Tip #4B Open Star
- Wilton Piping Tip #022 Open Star
- Wilton Piping Tip #018 Open Star
- Wilton Piping Tip #016 Open Star
- Wilton Piping Tip #104 Petal
- Wilton Piping Tip #352 Leaf
- Wilton Standard Coupler (multiple)
- PME Deep Heart Cake Pan 25 x 7.5 cm
- Patisse Cake Leveler 31 cm



- Narrow Pink Ribbon

Step 1: Make the FunCakes Biscuit

Preheat the oven to 180°C. Grease the baking pan with baking spray.

Prepare 400 g of FunCakes Mix for Biscuit Deluxe as indicated on the packaging. Pour the batter into the baking pan. Bake the biscuit until lightly golden brown, for about 35-40 minutes. Turn it out onto a cooling rack and let it cool completely. Then bake another biscuit with the remaining 400 g of mix in the same way.

Step 2: Make the FunCakes Buttercream

Prepare 300 g of FunCakes Swiss Meringue Buttercream according to the instructions on the packaging. If your mixing bowl is too small, you can prepare it in three batches and combine them later.

Step 3: Stack the Cake

Use a cake leveler to cut both biscuits horizontally in half. Place the bottom layer of one biscuit on a cake drum and spread a layer of buttercream on top. Add a layer of raspberries. Continue stacking all the layers this way, finishing with the bottom of the second biscuit on top. Spread a thin layer of buttercream around the outside of the cake and let it chill in the fridge.

Step 4: Cover the Cake

Knead the FunCakes Covering Paste until smooth. Roll it out to about 2 mm thick and cover the cake



with it.

Step 5: Color the Buttercream

Take a tablespoon of the remaining buttercream and color it green using FunCakes Food Colour Gel Bright Green, as indicated on the packaging. The rest of the buttercream can be tinted ivory with the Honey Gold Color Gel, or you can leave it its natural shade.

Step 6: Piping and Decorating

Fill a piping bag with the green buttercream and use tip #352. Fill another piping bag with a large amount of buttercream and fit it with tip #4B, and another with tip #104. Divide the remaining buttercream between piping bags fitted with tips #022, #018, and #016.

Place the wide part of tip #104 against the cake (keeping it in contact) and pipe a ruffled border along the bottom edge with gentle back-and-forth movements. Pipe a decorative shell border on top of the ruffle using tip #4B. Then, use tip #022 to pipe a smaller shell border over the large one and press FunCakes Crispy Choco Metallic Gold Pearls into it at various points.

Using tip #018, pipe loops along the side of the cake. Pipe small stars with tip #016 onto the loops. Use tip #4B to connect the loops by piping small shell shapes in between. Beneath the loops, use tip #018 to pipe three small stars in a vertical row.

For the top edge of the cake, create a ruffled border with tip #104, then pipe a shell border on top with tip #4B. On the inner side of this shell border, use tip #022 to add a smaller shell border, pressing Metallic Gold Pearls in at random points and sprinkling FunCakes Gold Nonpareils over the top.



Add the pink flowers at the base of the connecting shells between the loops, then pipe small green leaves around the flowers using tip #352.

Tie small bows with the pink ribbon and gently press them into the cake as a finishing touch.

This recipe is made possible by FunCakes.