

de leukste taarten shop



Colorful Cake with Candy Melts®

Looking for a cheerful and festive cake that's guaranteed to steal the show? Then this colorful Candy Shard Cake is just what you need! It gets its name from the playful chocolate shards decorating the sides of the cake. You can easily make them yourself using Wilton Candy Melts® in every color of the rainbow. Perfect for birthdays, kids' parties, or any occasion that calls for a little extra fun. Let your creativity shine and build your own cake bursting with color and joy!

Boodschappenlijstje



Wilton Candy Melts Light Blue 125g

04-0-0502
€2.28



Wilton Candy Melts Green 125g

04-0-0504
€2.85



Wilton Candy Melts Orange 125g

04-0-0506
€2.85



Wilton Candy Melts Pink 125g

04-0-0507
€2.85

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Wilton Candy Melts Red 125g

04-0-0508
€2.28



Wilton Candy Melts Yellow 125g

04-0-0510
€2.85



FunCakes Flavour Paste Lemon Meringue 100g

F56310
€6.25



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95



FunCakes Mix for Enchanted Cream® 200g

F11205
€4.25



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Comfort Grip Spatula Curved 22,5cm

03-3133
€6.05



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Extra Deep Round Cake Pan Ø15x10cm

129001701
€12.85



FunCakes Parchment Paper Sheets 25x25cm pk/50

F83460
€3.95

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Ingredients

- 150 g FunCakes Mix for Sponge Cake
- 150 g FunCakes Mix for Enchanted Cream®
- FunCakes Bake Release Spray
- FunCakes Flavour Paste Lemon Meringue
- 200 g Wilton Candy Melts Pink
- 200 g Wilton Candy Melts Green
- 200 g Wilton Candy Melts Yellow
- 200 g Wilton Candy Melts Orange
- 200 g Wilton Candy Melts Light Blue
- 200 g Wilton Candy Melts Red
- 100 ml milk
- 15 ml + 100 ml water
- 3 eggs (approx 150 g)

Necessities

- Wilton Extra Deep Round Cake Tin Ø 15 x 10 cm
- Wilton Recipe Right Non-Stick Cooling Rack 40 x 25 cm
- Wilton Cake Leveler - 25 cm
- Wilton Angled Spatula - 22.5 cm
- FunCakes Parchment Paper Sheets 25 x 25 cm

Step 1: Bake the Sponge Cake

Prepare 150 g of FunCakes Mix according to the instructions on the package. Spray your cake pan



with FunCakes Bake Release Spray. Pour the batter into the greased pan and bake in a preheated oven at 180°C (160°C fan oven) for 30-35 minutes. Once baked, immediately turn the sponge out onto a Wilton Cooling Grid and allow it to cool completely.

Step 2: Melt the Wilton Candy Melts®

Melt each color of Wilton Candy Melts separately in the microwave according to the package instructions. Spread one color at a time onto a sheet of FunCakes baking paper and carefully roll it up while the chocolate is still soft. Place the rolls in the fridge to set completely. Repeat this process for all colors.

Step 3: Prepare the Enchanted Cream®

Prepare 150 g of FunCakes Enchanted Cream® mix according to the instructions on the packaging. Add FunCakes Lemon Meringue Flavour Paste to taste.

Step 4: Fill and Cover the Cake

Use the Wilton Cake Leveler to slice the sponge horizontally into three even layers. Generously fill and cover the cake with the lemon meringue Enchanted Cream®.

Step 5: Decorate with Candy Melt Shards

Carefully unroll the set Candy Melt rolls. As you unroll them, they will naturally break into long, colorful shards. Gently press the shards all around the sides of the cake for a bold, eye-catching look. If desired, pipe a swirl of Enchanted Cream® on top and insert a few smaller shards for extra height and color.

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*This recipe was made possible by Wilton.