

# de leukste taarten shop



## Women's World Cup 2019 Cake

This WC Football Cake is the perfect sweet bite to serve to your friends and family during one of the WC football games. Shop the ingredients from our assortment and create your own World Championship Football Cake.

## Boodschappenlijstje

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FunCakes Mix for Buttercream 1kg

F10560  
€7.95



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500  
€6.99



FunCakes Icing Sugar 900g

F10545  
€5.89



FunCakes Sugar Paste Decorations Football set/8

F50225  
€3.99

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FunCakes Sugar Paste Tiger Orange  
250g

F20250  
€2.28



FunCakes Edible Glue 22g

F54750  
€2.45



Wilton Recipe Right Non-Stick Cooling  
Grid 40x25cm

03-3136  
€6.85



FMM Cutter Star

CUTST4  
€6.89



PME Extra Deep Round Cake Pan  
Ø20x10cm

RND084  
€16.69



PME Flower Pics Small pk/12

FP300  
€4.05



FunCakes Food Colour Gel Bright  
Green 30g

F44155  
€3.65



Wilton Small Rolling Pin 15cm

03-0193  
€3.75



Culpitt Floral Wire Silver 24 Gauge  
set/50

1384SIL  
€8.89



PME Extra Deep Round Cake Pan  
Ø15x10cm

RND064  
€11.29



PME Palette Knife Angled Blade 23cm

PK1013  
€5.35



PME Dowel Rods Plastic 31cm pk/4

DR125  
€4.75

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## Ingredients

- FunCakes Mix for Buttercream 250 g
- FunCakes Mix for Sponge Cake Deluxe 400 g
- FunCakes Icing Sugar
- FunCakes Sugar Paste Decorations Football Set/8
- FunCakes Sugar Paste Tiger Orange
- FunCakes Food Colour Gel Bright Green
- FunCakes Bake Release Spray
- FunCakes Edible Glue
- 6 eggs
- 250 + 40 ml water
- 300 grams soft unsalted butter

## Supplies

- Wilton -Perfect Height- Rolling Pin 22,5cm
- Wilton Small Rolling Pin 15cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Culpitt Floral Wire Silver set/50 -24 gauge-
- FMM Star Cutter Set/4
- PME Extra Deep Round Cake Pan Ø 15 x 10cm
- PME Extra Deep Round Cake Pan Ø 20 x 10cm
- PME Palette Knife Angled Blade -23 cm-
- PME Flower Pics Small pk/12
- PME Plastic Dowel Rods (31 cm) Pk/4



### **Step 1: Making the stars on wire**

Start a day in advance so that the stars can dry well. First roll out a piece of the Tiger Orange FunCakes Roll Fondant with the Wilton Small Rolling pin. Roll this out thinly to a thickness of 1 or 2 mm. Then cut the Silver Culpitt Floral Wire in half with a pair of pliers and cut out various sizes of stars with the FMM Star Cutter Set/4. After cutting out the various stars, dip the end of the Silver Culpitt Floral Wire into the FunCakes Edible Glue and then push them into the stars. Lay the stars down and allow them to dry

### **Step 2: Bake the sponge cake**

Preheat the oven in hot air mode to 160 degrees. In the meanwhile, grease both PME Extra Deep Round Cake Pans with the FunCakes Bake Release Spray. Prepare the FunCakes Mix for Sponge Cake Deluxe as indicated on the packaging. Divide the batter evenly in the two pans. Bake the Mix for Sponge Cake for 30-35 minutes and then place the cake on the Wilton Chrome Plated Cooling Grid to cool down.

### **Step 3: Make the buttercream**

In the meantime, prepare the FunCakes Mix for Buttercream as indicated on the packaging. You can give it extra flavour by mixing it with the FunCakes Flavour Paste Vanilla.

### **Step 4: Cut and fill the cake**

Cut the sponge cakes twice with the Wilton Cake leveler and stick the bottom of the cake on top of the FunCakes Cake Carton with a little bit of buttercream. Then fill the sponge cakes with the FunCakes Buttercream and coat the 20x10 cm cake with buttercream as well with the Wilton



Comfort Grip Spatula. Color the remaining buttercream green with the FunCakes Bright Green Edible FunColours. Cover the 15x10cm cake with the green buttercream.

### **Step 5: Lining the cake**

After covering the cakes, cover the 15x10 cm cake with the FunCakes Sprinkle Medley -Football- by pressing the sprinkles against the cake by hand. Then put the cake back in the fridge so that the FunCakes buttercream can set. Sprinkle some FunCakes Icing Sugar over a clean work surface and roll out the remaining part of the orange fondant with the Wilton -Perfect Height- Rolling Pin to a thickness of 2-3mm. Cover the 20x10 cm cake with the rolled out fondant. Push four PME Plastic Dowel Rods into the orange cake and cut them to size.

### **Step 6: Decorate the cake**

Place the 15x10 cm cake on top of the 20x10cm cake. Then stick the hardened stars in the top cake. Stick the FunCakes Sugar Paste Decorations Football Set/8 on the side of the bottom cake with some FunCakes Edible Glue as finishing touch.