



## Patchwork cake

Would you like to decorate your cake on an unique way? What do you think of patchwork? By using different prints, printed on frosty sheets, you can make this cool cake yourself! The basis of the heart is made of cupcake mix and covered with FunCakes fondant bright white.

## Boodschappenlijstje



Patisse Disposable Decorating bags 41,  
24 pieces

02435  
€5.85



PME Flower Blossom Plunger Cutter  
set/4

FB550  
€9.99



Patisse Cooling Grid Non-Stick  
40x25cm

P10578  
€7.39



FunCakes Mix for Royal Icing 450 g

F10140  
€4.95



FunCakes Sugar Paste Multipack Pastel  
Colours 5x100 g

F20355  
€7.49



FunCakes Bake Release Spray 200ml

F54100  
€4.99



Wilton Decorating Tip #018 Open Star  
Carded

02-0-0215  
€1.65



PME Deep Heart Cake Pan 20 x 7,5cm

HRT083  
€11.67



Wilton Icing Color - Rose - 28g

04-0-0043  
€2.59



FunCakes Mix for Cupcakes 1 kg

F10505  
€6.45



FunCakes Mix for Buttercream 500 g

F10125  
€5.09



FunCakes Sugar Paste Bright White 1  
kg

F20500  
€9.49



Wilton Decorating Tip #2 Round  
Carded

02-0-0147  
€1.55

Other materials:

- 5 eggs (approx. 250 gram)
- 375 gram (unsalted) butter
- Different prints on frosty sheets (by Deleukstetaartenprints.nl)
- 30 ml water

Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram mix for cupcakes with 250 gram butter and 5 eggs. Mix this on low speed in 4 minutes to a smooth batter. Fill the greased baking pan with the batter and bake the cake in approx. 70-75 minutes.

Cover the cake with apricot jelly or buttercream.

Knead 400 gram white fondant well and roll it out thinly on some icing sugar. Use the white fondant to cover the heart shaped cake. Cut out the prints in different shapes and place them on the cake with some piping gel. Roll out the different colours fondant (50 gram of every colour) and cover the blank spots on the cake, so that the whole cake is covered. Cut out small flowers and hearts and place them on the fondant pieces.

First prepare the royal icing. Add 30 ml of water to 250 grams of (sifted!) mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back.

Divide the icing in two, colour one part pink. Place tip 1 in the decorating bag and fill this with the white icing. Place tip 18 in the other bag and fill this with the pink icing. Use the white icing to make small stripes on the cake, like you're sewing the pieces together. Use the pink icing to finish the bottom of the cake with a lovely border.