



Tropical cake

Are you looking for a real summer cake? Than this tropical cake is perfect! After baking and covering this cake, you can decorate the cake with various decorations in sea/beach theme. Add great effects with the airbrush on this cake.

Boodschappenlijstje



Culppitt Floral Wire White 24 Gauge set/50

1384W
€4.99



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€8.95



Katy Sue Silicone Mould Seashells

CE0069
€17.39



Wilton Icing Color Lemon Yellow 28g

04-0-0031
€2.59



Wilton Icing Color Orange 28g

04-0-0032
€2.59



Wilton Icing Color Royal Blue 28g

04-0-0035
€2.59



Wilton Icing Color Leaf Green 28g

04-0-0047
€2.59



Wilton Icing Color Red Red 28g

04-0-0036
€2.59

Other materials:

- 7 eggs (approx. 350 gram)
- 295 ml water
- 300 gram butter
- Jam

First make the decorations, you can do this a few days ahead. Colour 200 gram fondant yellow, 100 gram light brown (ivory) and 150 gram green. Roll for the palm tree green fondant thinly and cut with the cutting wheel 20 palm leaves. Cut the floral wire into 4 parts and put one in each leaf. Let the leaves dry on a crumpled paper towel so they dry out a little playful. Then roll the yellow fondant and cut out the middle rose petal cutter drops out. Take a dowel and cut it down to 24 cm long. Leave the bottom 6cm empty (that is later in the cake) slab roof tiles on the dowel so that you get the rest scales. Put the top of the dowel a wad of green fondant. Then roll the yellow fondant and cut patches of, insert the round cutters holes and leave it on a crumpled paper towel to dry. Make seaweed by making irregular yellow rolls. Finally make your marine animals and shells with silicone molds.

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 250 gram mixture, 4 eggs and 25 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 30-35 minutes. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid. Repeat this for the 15 cm cake, but then use 200 gram mixture, 3 eggs (approx. 150 gram) and 20 ml water. Bake the cake in 25-30 minutes.

Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

When the cakes are cooled down, place the largest cake on the cake board and cut it in to three layers. Cover the bottom layer with jam, place the middle layer on top, cover this with buttercream. Place the last layer on top and cover the whole cake with buttercream. Repeat this for the smallest cake. Place the cakes in the fridge.



Knead 500 gram fondant well and colour this light blue with the teal colouring. Roll out 300 gram and use it to cover the large cake. Cut 4 dowels on the height of the cake and place them in the

middle. Roll out the remaining 200 gram fondant and use it to cover the smallest cake. Place the smaller cake on top of the large cake.

Make the airbrush ready. Spray some blue on the cakes, so that you will get some waves. Use the other colours the give the seaweed, shells and animals an effect. Let everything dry and then paste it on the cake. Use a small piece of fondant to create an island. Place the island on the smallest cake and put the palm tree in the island. Add the leaves by pushing the wires in the fondant of tree.