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Spring Cake

Did you always wanted to make a spring cake with lots of colors? Make the spring extra cheerful with this spring cake and matching cupcakes. Start with the step by step instructions and make the cake from the FunCakes mix for sponge cake as first. Decorate the cake with several cutters, plungers and fondant in spring colors.

Boodschappenlijstje



PME Plunger Cutter Daisy Marguerite
set/4

DA634
€12.49

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Other materials:

- 250 gram eggs
- 193 ml water
- 200 gram cream butter
- 120 gram four fruits jam

Prepare the sponge cake with FunCakes mix for Sponge and leave it to cool. Make the buttercream by mixing the mix for buttercream with water. Put the mix aside for an hour, keeping it at room temperature. Whisk the butter for 5 minutes until it's light and creamy and add the mix for buttercream in parts. Whisk for another 5 minutes until it's a light, smooth cream. Slice the cake twice in length. Coat the bottom layer with jam. Place the middle layer on top and coat this with 3 quarters of the buttercream. Place the top layer on top and coat the whole outside of the cake with the remains of the buttercream.

Knead the green marzipan and unroll to a fair coating, bigger than the cake itself. Place cakepan on top of the unrolled marzipan for measure and cut out a circle. Place the circle on top of the cake. Knead yellow and white marzipan and form a roll of approx. 0,5 cm cross-section. Do this for every color. Determine the height of the cake and slice the roll in even pieces. Put these around the cake, until the cake is fully covered with rolls. Cut out various sizes of flowers on thinly unrolled, white marzipan with cutters. Form the hearts of the flowers with yellow marzipan. Stick the flowers on the side of the cake. Decorate the top side as you wish.

Enjoy!

Want to make a double-layered cake? Repeat the procedure as mentioned above with a round tin of 20 cm. Place the cake on a fitting cake board. Stick dowels in the cake, in a square form smaller than the top cake, and place the smaller cake on top. For advice on the piling up of cakes, our

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customer service or our stores will gladly assist you.

Want to make matching cupcakes? Prepare the FunCakes mix for cupcakes, following the instructions on the wrapping. Put the baking cases in a muffin pan. Let the cupcakes cool off until they are at room temperature. Unroll the marzipan to the rolls as mentioned in the process above. Cut out circles of approx. 7 cm (or the size of your cupcakes, it may vary) with a round cutter. Coat the cupcakes with a thin layer of buttercream or jam and coat it with the marzipan. Decorate with flowers to your liking.