



Cake for the summer

This yellow summer cake full with flowers is the ideal summer cake! We have filled this cake with a delicious fresh filling, perfect for the summer. After covering the cake, use your creativity for the flower decorations.

Boodschappenlijstje



PME Daisy Marguerite Plunger Cutter
set/4

DA634
€11.65



PME Extra Deep Round Cake Pan Ø 20
x 10cm

RND084
€15.55



RD Essentials Tylo Powder 50g

RD9300
€5.29



RD Essentials Edible Glue 25g

RD9345
€2.85



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95

Other materials:

- 4 eggs (approx. 200 gram)
- Lemon marmelade
- 150 gram butter
- Lilac ribbon
- 30 ml water

First make the flowers, knead a tablespoon of tylose true 250 gram fondant. Roll the fondant out thinly and cut out the flowers. Place various flowers on top of each other, just as in the picture. Make the hearts by rolling a small ball and place it in the middle of the flowers. Let them dry for at least 24 hours.

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.

Add 125 ml of water to 125 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).

Cut the cake in three layers and cover the bottom with the lemon marmalade. Put the middle layer on top and cover this one with the buttercream. Place the last layer on top and cover the whole cake with the buttercream.

Knead the rest of the fondant well and roll this out on a with icing covered work surface. Cover the cake with fondant, use a smoother.

Add 30 ml water to 250 grams of sifted mixture for Royal Icing and yellow colouring. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!)

Place the tip in the decorating bag and fill this with the yellow icing. Place the ribbon around the cake and paste it together with some icing. Place the flowers on the cake with the icing. You can also put them straight up, just pipe a bit of icing under them and place a bit of kitchen towel behind them.