



## Graduation Centerpiece Cake

Surprise your graduate with this Graduation Centerpiece Cake! This impressive, festive cake is not only a real eye-catcher on the table, but also fun to make and delicious to serve.

## Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake  
1 kg

F10535  
€7.99



FunCakes 3D Sprinkle Medley -  
Wedding Bells 70g

F53640  
€5.49



FunCakes Soft Pearls Mix Glamour  
Vibes 80g

F53765  
€4.99



FunCakes Cake Board Oblong 35 x 25  
cm - Silver

F80715  
€2.34



Wilton Candy Melts® 125g - Bright  
White

04-0-0503  
€2.75



Wilton Cake Release Spray

04-0-0513  
€5.75



Wilton Recipe Right Non-Stick Cooling  
Grid - 40x25 cm

03-3136  
€6.85



FunCakes Mix for Buttercream 500 g

F10125  
€5.09



FunCakes 3D Sprinkle Medley - Silver  
Lining 70g

F53680  
€5.49



FunCakes Parchment Paper Sheets  
25x25 cm pk/50

F83460  
€3.95



Wilton Icing Color - Black - 28g

04-0-0037  
€2.59



Wilton Candy Melts® 125g - Dark  
Cocoa

04-0-0501  
€2.75



Wilton Performance Pans® Oblong  
Cake Pan 23x33 cm

191002478  
€14.95



Wilton Disposable Decorating Bags  
pk/12

03-3111  
€5.95



Wilton Decorating Tip #789 Cake Icer  
Carded

03-3125  
€4.55



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129  
€4.15



Wilton Candy Melts® 125g - Red

04-0-0508  
€2.75



Wilton Decorating Tip #032 Open Star  
Carded

02-0-0155  
€1.69



Wilton Icing Smoother

03-3106  
€11.45



Sugarflair Pump Spray Glitter Dust -  
Extreme Gold-

E830T  
€10.29

## Ingredients

- 3 FunCakes Mix for Choco Biscuit 1 kg
- 500 g FunCakes Buttercream Mix
- 80 g FunCakes Soft Pearls Mix Glamour Vibes
- 70 g FunCakes 3D Sprinkle Medley - Silver Lining
- 70 g FunCakes 3D Sprinkle Medley - Wedding Bells
- 60 g FunCakes Gold Stars
- 28 g Wilton Icing Color - Black
- 125 g Wilton Candy Melts® - Dark Cocoa
- 125 g Wilton Candy Melts® - Bright White
- 125 g Wilton Candy Melts® - Red
- Sugarflair Pump Spray Glitter Dust - Extreme Gold
- 26 eggs (approx. 1.3 kg)
- 965 ml water
- 600 g butter

## Tools

- 2 FunCakes Cake Boards Rectangle 35 x 25 cm - Silver
- FunCakes Parchment Paper Sheets 25x25 cm, pk/50

- Wilton Cake Release Spray
- Wilton Performance Pans® Rectangular Cake Pan 23 x 33 cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25 cm
- Wilton Cake Leveler - 25 cm
- Wilton Disposable Decorating Bags 30 cm, pk/12
- Wilton Decorating Tip #032 Open Star Carded
- Wilton Decorating Tip #789 Cake Icer Carded
- Wilton Icing Smoother

## Step 1: Prep

Preheat your oven to 180°C/356°F (or 160°C/320°F for a convection oven). Grease the Wilton 9x13-inch pan with Cake Release Spray. Prepare two piping bags, one with Tip #032 and one with Tip #789.

## Step 2: Make the mix

Make the FunCakes Choco Biscuit mix three times. For each batch, combine 715 g mix, 430 g eggs, and 155 ml water. Mix according to package instructions, pour into pan, and bake for 45–50 minutes. Cool on the Wilton Cooling Grid. Repeat until you have three cakes.

## Step 3: Level the Cakes

Use the Wilton Cake Leveler to trim the domes off for even layers. Then slice each cake lengthwise to create two small cakes.

## Step 4: Make the buttercream

Prepare the 1 kg FunCakes Buttercream Mix in four portions: each with 125 g mix, 125 ml water, and 150 g butter. Tint 1.5 portions black using Wilton Black Icing Color. Fill both prepared piping bags with the black buttercream. Fill a separate piping bag with the remaining white buttercream.

## Step 5: Assemble the cake

Overlap two rectangular cake boards to create a longer surface. Lay out two cake slabs side by side for the base. Layer with white buttercream, then stack the next layer. Continue until you have a 3-

layer cake. Apply a crumb coat and chill. Smooth the final layer of white buttercream using the Wilton Icing Smoother.

## **Step 6: Make decorations**

Melt Wilton Candy Melts (according to package directions) and pipe shapes like graduation caps or diplomas onto parchment paper. Let them harden completely.

## **Step 7: Decorate**

Use the piping bag with Tip #32 to pipe a decorative swirl border along the base. Use Tip #789 for playful swirls on top. Spray the cake with Extreme Gold Glitter Dust and apply sprinkles like FunCakes Glamour Vibes Pearls, Silver Lining, or Wedding Bells. Add Gold Stars around the edges. Carefully remove candy decorations from parchment and place them on top.

## **Step 8: Celebrate Big! Your showstopping Graduation Centerpiece Cake is ready to wow the crowd!**

*This recipe is made possible by Wilton.*