

de leukste taarten shop



Honey Gold Colour of the Year Cake

Make this beautiful and delicious cake with mascarpone buttercream with the special edition FunCakes fondant in the colour Honey Gold. Honey Gold is the colour of the year and is perfect to combine with the new fondant colors from the Earth Colours collection of FunCakes! Try the recipe and surprise your guests with the Color of the Year! Perfect for any occasion, from birthdays to Christmas.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Food Colour Gel Red 30g

F44100
€3.65



FunCakes Food Colour Gel Leaf Green
30g

F44130
€3.65

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FunCakes Food Colour Gel Royal Blue
30g

F44135
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Edible Glue 50g

F54755
€3.25



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Katy Sue Silicone Mould Cake System
Rope Border

CCS008
€17.45



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€9.59



Ingrediënts

- FunCakes Mix for Sponge Cake Deluxe 500 g
- FunCakes Mix for Buttercream 500 g
- FunCakes Food Colour Gel Red 30 g
- FunCakes Food Colour Gel Leaf Green 30 g
- FunCakes Food Colour Gel Royal Blue 30 g
- FunCakes Food Colour Gel Yellow 30 g
- FunCakes Flavour Paste Mascarpone Cream 100 g
- FunCakes Edible Glue 50 g
- FunCakes Bake Release Spray 200ml

Supplies

- FunCakes Decorating Bags 46 cm pk/10
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #4B Open Star Carded
- Wilton Taartzaag / Cake Leveler -25cm-
- Katy Sue Mould Cake System Rope Border
- PME Geometric Multicutter Hexagon Set/3
- PME Deep Round Cake Pan Ø 15 x 7,5cm

Step 1: Make the FunCakes Biscuit Deluxe

Preheat the oven to 175°C (hot air oven 160°C). Prepare 150 grams of FunCakes mix for Biscuit Deluxe with 15 ml water and 3 eggs as instructed on the package. Spray the baking pan with the FunCakes Bake Easy Spray and put the batter into the baking pan. Bake the biscuit for about 30-35



minutes until done and after baking, immediately dump onto a cake rack to cool thoroughly.

Step 2: Make the FunCakes Mix for Buttercream

Make 125 grams of mix for buttercream with 125 ml of water and 150 grams of butter as indicated on the package. Then flavor the buttercream by spooning the FunCakes flavor paste mascarpone through the cream to your own taste.

Step 3: Fill the biscuit with the mascarpone buttercream

Cut the cake 2 times with the Wilton cake cutter and fill the layers with the mascarpone buttercream. Then spread a thin layer all around the cake. You will still need the rest of the buttercream for decoration.

Step 4: Decorate the cake with FunCakes fondant

Dust your work surface with powdered sugar before starting with the fondant. Then knead the FunCakes Honey Gold fondant well and roll it out to a thickness of about 2-3 mm. Line the cake by first rolling the fondant around the Wilton rolling stick and then rolling it out over the cake. In this way you prevent cracks in your fondant and you can easily move the fondant around. Carefully smooth out the fondant.

Make a finishing border with the FunCakes Honey Gold fondant using the Katy Sue Mal Cake System Rope Trim. You can stick the decorative border against the bottom edge of the cake using the FunCakes edible glue.



Step 5: Cut hexagons out of the fondant

Knead the FunCakes fondant colours Urban Taupe, Old Rose, Earth Red and Teal Blue well and roll out the fondant to a thickness of 2 mm. Then cut out the fondant with the multi cutter Hexagon, for this we used the middle size.

Step 6: Finish the sponge cake with the hexagons and tufts of buttercream

Colour the rest of the mascarpone buttercream with the FunCakes edible colors. First start with a drop of the colors red, leaf green and royal blue. Stir this well and then add the yellow edible food colouring until the desired colour is achieved. Is the honey golden color still not achieved? Then you can always add more edible dye.

Cut a piece off the end of the piping bag and use the Wilton nozzle 4B. Next, fill the piping bag with the buttercream, you can easily do this by placing the piping bag in a glass and to fill it with the buttercream. Then pipe beautiful tufts on top of the cake.

Finish the cake by sticking the hexagons to the cake with FunCakes edible glue.

Step 7: Now you can enjoy your honey golden cake with mascarpone



buttercream, enjoy!

This recipe is made possible by FunCakes