

de leukste taarten shop



Cheerfull flower bouquet

The summer starts colorful with this cheerful flower bouquet made with the Renshaw fondant. After covering the cake, decorate the cake with many colored flowers. The base of the cake is made with the giant baking pan of Wilton and the FunCakes mix for cupcakes.

Boodschappenlijstje



PME Plastic Rolling Pin 15cm

PP85
€4.75



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.95

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Other materials:

- 550 gram unsalted butter
- 6 eggs (size M, approx. 300 gram)
- 200 ml water
- Icing sugar
- Pencil
- Egg carton
- Mini smarties

All ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Put 600 grams of the mixture, 300 grams of butter and 6 eggs in a bowl and mix on low speed for 4 minutes to a smooth batter. Lubricate the pan and fill this with the batter. Bake the cake in approx. 70-75 minutes. Let the cake cool down.

For the buttercream add 200 ml of water to 200 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 250 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream. For a firmer cream, add 150 ml of water to 200 grams of the mixture.

Place the bottom part of the cupcake on a cake board. Place a board on top and the other part of the cupcake. Trim the top of the base of the giant cupcake to create a flat surface. Cover the whole cake with the buttercream.

Knead the green fondant well and roll this out on some icing sugar. Cover the cupcake with the

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green fondant. Smooth down the sides and over the top of the cake with the palm of your hand. Trim off any excess. Use the end of a paint brush and mark lines down the base of the cupcake to represent flower stalks. Leave the top of the cupcake smooth to decorate with the flowers.

Knead the purple, blue and yellow fondant well and roll this out on some icing sugar. Use the largest flower cutter to cut out flowers in different colors. Place each flower gently into an empty egg carton to create an open flower shape. Leave to set for approx. 1 hour.

Place the flowers with some edible glue on the top of the basket. Place a mini smartie in the heart of the flower.

Knead the pink fondant well and roll it out on some icing sugar. Cut a stroke 2 cm wide and long enough to go around the center of the flower stalks at the base of the giant cupcake. Stick around the basket with some edible glue.

Roll out a second stroke of pink fondant with the same width but half the length. Fold in half to create the bow and pinch in the middle. Stick the bow on the stroke with edible glue. Finish with a small stroke of pink fondant to create the center of the bow.

Made possible by Renshaw.

