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Cake with rosettes for Mother's Day

Make this beautiful cake with rosettes for Mother's Day! The cake in different colors is easy to make with the mix for cupcakes from FunCakes and the Wilton icing color pink. Finish the cake, by spraying rosettes in different shades of pink cream on the cake. Enjoy your cake!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Enchanted Cream®
200g

F11205
€4.25



Wilton Icing Color Rose 28g

04-0-0043
€2.59



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

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Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Cake Pan Easy Layers 15cm set/5

03-3113
€9.03



Wilton Easy Layers Cake Pan 20cm set/4

03-3126
€9.95



PME Cake Leveler Small 25cm

CL12
€5.79



Wilton Recipe Right Non-Stick Cooling Grid 3 Tiers

03-0-0058
€12.89



LOYAL Spatula Straight 15cm

T201-6RP
€8.99



Ingredients:

- 500 g FunCakes Cupcake Mix
- 200 g FunCakes Enchanted Cream® Mix
- Wilton Icing Color Rose
- 5 eggs
- 250 g unsalted butter

Necessities:

- Wilton Open Star Tip #1M
- FunCakes Disposable Piping Bags, 41 cm (pack of 10)
- Wilton Easy Layers Cake Pan Set



- Wilton Recipe Right Non-Stick Cooling Rack (3-Tier)

Preheat the oven to 160°C (320°F).

Prepare the FunCakes Cupcake Mix according to the instructions on the package. Divide the batter evenly into four portions. Leave one portion uncolored and tint the other three with Wilton Rose Icing Color, making each portion a progressively darker shade of pink.

Divide the batters among the Easy Layers cake pans, using four pans in total (one pan from the set will not be needed).

Bake the cake layers one at a time in the preheated oven for approximately 20 minutes, or until done. Allow the layers to cool completely on a cooling rack.

Prepare the FunCakes Enchanted Cream® according to the package instructions.

Place the darkest cake layer on a cake board and spread a thin layer of Enchanted Cream® over the top. Add the next lighter layer and spread another thin layer of cream. Repeat with the remaining layers, finishing with the lightest layer on top. Once assembled, cover the entire cake with a very thin crumb coat of Enchanted Cream®.

Divide about 450 g of the remaining cream into three portions of approximately 150 g each. Tint each portion pink, matching the same gradient of shades used for the cake batter.

Fit a piping bag with the Wilton Open Star Tip #1M and fill it with the darkest pink cream first. Pipe rosettes around the bottom of the cake by making small spiral motions. Create two rows of rosettes before switching to the next lighter shade. Continue piping upward, using progressively lighter



shades of pink. Finish the top of the cake with white rosettes.

Finally, pipe a decorative border around the edge of the cake.