



Fondantcake Strawberry

A complete package to make your own wonderful cake with spongecake, buttercream, strawberry flavour and fondant!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.95



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Bright White
250 g

F20100
€2.85



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



PME Cake Leveler Small -25 cm-

CL12
€5.45



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Flavour Paste Strawberry
120g

F56220
€5.89



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Patisse Profi Springform Pan Ø20cm

P02922
€9.39

Ingredients

- 250 g FunCakes Mix for Sponge Cake Deluxe
- 900 g FunCakes Icing Sugar
- 125 g FunCakes Mix for Buttercream
- 120 g FunCakes Strawberry Flavor Paste
- 500 g FunCakes Sugar Paste Bright White
- 4 eggs (approx. 200 g)
- 150 ml water
- 150 g butter
- Strawberries

Supplies

- FunCakes Bake Release Spray 200 ml
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Disposable Decorating Bags 30 cm pk/12
- PME Cake Leveler Small -25 cm-
- Patisse Profi Springform Ø 20 cm
- Mixing bowl
- Mixer

Step 1: Preparation

Preheat the oven to 160°C (convection). Spray the Patisse Profi Springform with FunCakes Bake Release Spray. Insert the Wilton Decorating Tip #1M Open Star Carded into a Wilton Disposable Decorating Bag.

Step 2: Make the mixes

Prepare the FunCakes Biscuit Deluxe Mix and FunCakes Buttercream Mix according to the instructions on the packaging.

Step 3: Fill the baking tin

Spread the biscuit batter into the greased springform and bake for about 30-35 minutes. Once baked, immediately turn the biscuit out onto a cooling rack to cool.

Step 4: Prepare the buttercream

Finish preparing the buttercream as per the packaging instructions and divide it into one-third and two-thirds portions. Flavor the two-thirds portion with the FunCakes Strawberry Flavor Paste. Fill the piping bag with the one-third portion of plain buttercream.

Step 5: Fill the cake

Cut the cake twice horizontally using the PME Cake Leveler Small and fill the layers with the strawberry buttercream. Smooth the outside of the cake with the plain buttercream and chill in the refrigerator for one hour to set.

Step 6: Prepare the fondant

Knead the FunCakes Rolled Fondant Bright White thoroughly and roll it out on a surface dusted with FunCakes Icing Sugar to a thickness of about 2-3 mm. Cover the cake with the fondant and trim off the excess with a sharp knife. Pipe some nice swirls on top using the piping bag and decorate with strawberries.