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Basic Cake

With the step by step instructions everybody can learn to basics of filling, covering and decorating a cake. Start with baking the sponge cake using the mix of FunCakes. After baking fill the cake with a lovely filling. Then cover the cake with FunCakes marzipan or fondant in lovely color. Decorate the cake with various kinds of decorations.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Marzipan Natural 1:4 1kg

F28185
€13.65

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FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Cake Card Round Gold/Silver
Ø26cm pk/3

F80410
€1.29



Wilton Performance Pans Round Cake
Pan Ø20cm

191002565
€10.15



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Cake Release Spray 200ml

04-0-0513
€5.75



PME Plastic Rolling Pin 22,5cm

PP86
€6.29



FMM Tool Knife & Scriber

CUTMT9-10
€3.85

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Ingredients

- 250 g FunCakes Mix for Sponge Cake Deluxe
- FunCakes Icing Sugar 900 g
- 125 g FunCakes Mix for Buttercream
- FunCakes Marzipan Natural 1:4 1 kg
- FunCakes Food Colour Gel Pink 30 g
- 4 eggs (approx. 200 g)
- 150 ml water
- 150 g butter
- Jam of your choice

Supplies

- FunCakes Cake Boards Gold/Silver Round 26 cm pk/3
- Wilton Basic Turntable
- Wilton Performance Pans® Round Cake Pan Ø 20 cm
- Wilton Cake Leveler -25 cm-
- Wilton Cake Release Spray
- Wilton Easy Glide Fondant Smoother
- PME Plastic Rolling Pin Smooth 22.5 cm
- FMM Knife and Scriber Tool
- Cocktail sticks

Step 1: Preparations

Preheat the oven to 175°C / 347°F (fan oven 160°C / 320°F). Spray the Wilton Performance Round



Cake Pan with Wilton Cake Release Spray.

Step 2: Make the mix

Prepare the biscuit according to the instructions on the package of FunCakes Mix for Sponge Cake Deluxe. Let the biscuit cool completely after baking. Also prepare the FunCakes Mix for Buttercream.

Step 3: Cut the biscuit into layers

Place the cooled biscuit upside down on a FunCakes Cake Board. Use the Wilton Cake Leveler to cut the biscuit into three equal layers. Mark the layers with three cocktail sticks placed directly under each other so you can stack the cake perfectly after filling.

Step 4: Use the buttercream

Fill the bottom layer of the cake with jam and the second layer with part of the buttercream. Stack the layers back together and coat the entire cake with a thin layer of buttercream to hold the crumbs and help the marzipan stick.

Step 5: Color and roll out the marzipan

Color the FunCakes Marzipan Natural with the Food Colour Gel Pink. Use a cocktail stick to add the coloring. Knead until the color is evenly distributed. Lightly dust your work surface with FunCakes



Icing Sugar and roll out the marzipan using the PME Plastic Rolling Pin. Turn the marzipan a quarter turn after every few rolls to prevent sticking.

Step 6: Cover the cake with marzipan

Carefully lay the rolled-out marzipan over the cake. Smooth it down with the Wilton Easy Glide Fondant Smoother and trim off the excess marzipan at the bottom using a knife or the FMM Knife and Scriber Tool.

Tip: You can also make this cake using fondant. In that case, use 1 kg white fondant.

Step 7: Decorate the cake

Decorate the cake with shapes, pearls or cutters as desired.

Step 8: Enjoy your basic marzipan cake!