



Rainbow petal cake

Make this cheerful rainbow petal cake with our step by step instructions. A fun and easy way to make an original and colourful cake yourself.

Boodschappenlijstje

PME Plastic Rolling Pin 22,5 cm



PP86
€4.97



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.06



PME Extra Deep Round Cake Pan Ø 15
x 10cm

RND064
€8.92



Wilton Basic Turntable

03-3120
€9.90

Other materials:

- 5 eggs
- 250 gram butter
- apricot jelly
- dried tropical fruits (small pieces)
- sieve
- humid cloth
- set-square

Pre-heat the oven at 160°C. Prepare the batter according to the instructions on the package. For this cake you need 500 gram mix.

Stir the fruit through the batter and fill a greased cake pan. Bake the cake in the pre-heated oven in approx. 80 minutes. Let it cool down on a grid.

Place the cake upside down on a cake board. Heat three tablespoons of apricot jelly and press it through a sieve. Cover the cake with the warm jelly.

Knead the marzipan and roll out on a bit of icing sugar. Cut out a circle and place on top of the cake. Cut out a band (as high as the cake) en place this around the side of the cake. Press the top and the sides together.

Make the royal icing according to the instructions on the package, for this cake you need 1 kilo of FunCakes royal icing mix. Add some glycerin, to make sure that you can still cut the icing when it is dry. Split the icing in 6 parts and colour them yellow, orange, pink, purple, blue and green. Fill each decorating bag with a colour and place it in order on the table in front of you. Make sure you that you use the same order for the best result. Draw with a cutting wheel and set-square vertical lines on the cake, 2 cm apart. Make for every petal a dot (approx. 1.5 cm) on the cake with the icing. Place your pallet knife just next to the middle of the dot, press gently and move the pallet knife to the outside to create a dot. Make the next dot with the following colour, use the lines to work straight and work your way up. Start the next row with the following colour and work up again. Make sure every petal has the same size and work your way around the cake.

Decorate the top of the cake in the same way and let the cake dry. Don't store the cake in the refrigerator.

Tip: It works easier when you place your cake on a turn table.