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Buttercream Flower Cake

Make this cheerful, but above all delicious Buttercream Flower Cake with this recipe. The cake consists of piped-on rosettes, drop flowers and zigzags made from FunCakes Buttercream. This cake is perfect for spring and summer!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€3.96



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Food Colour Gel Purple 30g

F44120
€3.65

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FunCakes Food Colour Gel Leaf Green
30g

F44130
€3.65



FunCakes Food Colour Gel Orange 30g

F44145
€2.92



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Open Star #032

02-0-0155
€1.69



Wilton Decorating Tip Open Star #021

02-0-0150
€1.65



Wilton Decorating Tip Petal #104

02-0-0136
€1.65



Wilton Decorator Preferred Deep
Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79

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Ingredients

- FunCakes Mix for Sponge Cake Deluxe 250 g
- FunCakes Mix for Buttercream 400 g
- FunCakes Flavour Paste Whipped Cream
- FunColours Gel Purple
- FunColours Gel Pink
- FunColours Gel Leaf Green
- FunColours Gel Orange
- 425 ml water
- 400 g unsalted butter
- 4 eggs (approx. 200g)
- Jam of choice

Supplies

- FunCakes decorating bags
- FunCakes Bake Release Spray
- Wilton Decorator Preferred Deep Round Baking pan Ø 20x7,5cm
- Wilton cooling grid
- Wilton Comfort Grip Spatula Taps 22,5 cm
- Wilton Tip #1M Open Star (multiple)
- Wilton Tip #104 Petal
- Wilton Tip #032 Open Star
- Wilton Tip #021 Open Star (multiple)



Step 1: Bak de sponge cake

Preheat the oven to 180°C (convection oven 160°C). Prepare 250 g of FunCakes Mix for Sponge Cake Deluxe according to the instructions on the package. Grease the baking pan and divide the batter over the pan. Bake the sponge cake for 30 - 35 minutes and then let it cool down using a cooling grid.

Step 2: Make de FunCakes Buttercream

Prepare 400 g FunCakes Mix for Buttercream as indicated on the package. Finish the buttercream with the whipped cream flavor paste, add to taste.

Step 3: Fill in en cover the cake with buttercream

Using the cake leveler, cut the sponge cake twice and fill with the jam of your choice and buttercream, cover the entire outside of the cake with buttercream and let it stiffen in the fridge for half an hour.

Step 4: Decorate the cake with buttercream flowers

Divide the rest of the buttercream into several portions and color with the colored gels. Divide the tips over the decorating bags and fill them with the colored buttercream. Spray rosettes, dropflowers and zigzags on half of the cake as you see fit. Put the cake in the fridge until ready to use.

Step 5: Enjoy a delicious slice of Buttercream Flower Cake!

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This recipe is made possible by FunCakes