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Gluten-Free Easter Sweet Table

Will you have lots of visitors for Easter and some guests can't eat gluten? Make this Gluten-Free Easter Sweet Table for Easter! Plenty of goodies for everyone and it looks cheerful too. The Gluten Free Easter Sweet Table is made by home baker Linda from @home_made_by_linda.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€11.29



FunCakes Sugar Decorations Carrots
set/16

F50130
€2.65



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05



FunCakes Baking Cups Yellow pk/48

F84105
€3.19

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Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



FunCakes Sugar Decorations Blossom Mix Pastel set/32

F50580
€3.99



Colour Mill Oil Blend Mint 20ml

CMO20MNT
€5.19



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



Colour Mill Oil Blend Lemon 20ml

CMO20LMN
€5.19



Preparation

Ingredients

- FunCakes mix for Cupcakes, glutenfree 500g
- FunCakes mix for Biscuit, glutenfree 500g
- FunCakes mix for Buttercream, glutenfree 500g
- FunCakes Sugar Decoration Blossom Mix Pastel set/32
- FunCakes Sugar Decoration Carrots Set/16
- Colour Mill Dye Lemon 20ml
- Colour Mill Dye Mint Green 20ml
- White chocolate 150g

Supplies

- FunCakes cupcake tins Yellow pk/48
- PME Extra Deep Round Baking Tray Ø 15 x 10cm, raised with baking paper
- Wilton Comfort Grip Spatula Tapered 22,5cm
- PME Plastic Scraper
- Wilton Nozzle #4B Open Star
- Wilton Nozzle #1M Open Star
- Wilton Disposable Syringe Bags 30cm, pk/12

Description of how to bake the cake:



Step 1: Prepare the gluten-free buttercream

Mix 500 grams of mix with 333 ml of water in a bowl. Then let it rest for an hour. Beat 600 grams of butter for 2 minutes. Add half of the softened butter to the mixture and mix until the butter is fully incorporated. Add the rest of the butter and mix for another 5 minutes on high speed.

Step 2: Prepare the gluten-free sponge cake

Preheat the oven to 175°C (hot air oven 160°C). Process the ingredients at room temperature. Mix 500 g of mix, 8 eggs and 40 ml water in a bowl. Beat for 8-10 minutes on the highest setting, then 2-3 minutes on low speed. Fill the greased bar mold $\frac{1}{2}$ to $\frac{2}{3}$ full and bake the sponge cake in the oven until done in 35-40 minutes. Do not open the oven in between. The cookie is done when it feels springy to the touch. Remove the cookie from the baking pan immediately after baking and let it evaporate on a wire rack.

Step 3: Color the buttercream

Color the buttercream. Make 3 trays and divide the buttercream. Color 1 container with Colour Mill Mint Green and the other with Colour Mill Lemon, leaving the last container white. Melt the white chocolate au-bain marie and mix it into the white buttercream.



Step 4: Filling and icing the gluten-free sponge cake

When the cake is completely cooled cut it into 3 equal layers. This allows you to fill the cake 2 times. For the filling, use the uncolored buttercream. For this cake, white chocolate was melted and mixed with buttercream.

Secure the bottom part of the sponge cake on a cake drum or cake board with some uncolored buttercream. Then put some uncolored buttercream in a piping bag without a nozzle and cut a piece from it. Using the buttercream, pipe a dike along the edge of the sponge cake and fill it with the white chocolate cream. Place a layer of cookie on top and repeat this step one more time. Spread a thin layer of buttercream on the side of the cookie. This will fill all the cracks and remove any unevenness. Place the cake in the refrigerator to allow the buttercream to stiffen.

Step 5: Decorating the gluten-free sponge cake

Once the cake is thoroughly cool, you are going to frost the cake with the desired color. In this case, we used Colour Mill Mint. With a spatula apply the color and with a scraper smooth everything out. Do this in two steps to get an extra nice and even cake.

Once you have applied the 1st layer of color and made it nice and smooth with the scraper you can put it in the refrigerator one more time. When it is well chilled again you can give it another thin layer of colored buttercream and smooth it with a scraper.

For the arches, make an auxiliary line with a baking ring/glass/tray. Using Wilton's nozzle 4B, pipe a



line of buttercream in Colour Mill's Lemon color on the auxiliary lines. Next, on the top of the sponge cake spray a decorative border in the same color. With the Wilton nozzle 1M you spray a decorative border on the bottom in the color Mint by Colour Mill. Then finish the cake with the FunCakes flowers and FunCakes Carrots!

Description of how to bake the cupcakes:

Step 1: Prepare the gluten-free Buttercream

Mix 500 grams of mix with 333 ml of water in a bowl. Then let it rest for one hour. Beat 600 grams of butter for 2 minutes. Add half of the softened butter to the mixture and mix until the butter is fully incorporated. Add the rest of the butter and mix for another 5 minutes on high speed.

Step 2: Prepare the gluten-free Cupcakes

Preheat the oven to 170 °C (hot air oven 150 °C). Ingredients should be at room temperature. Mix 500 g mix, 200 g butter and 250 g eggs (5 pieces). Mix on low speed for 3 minutes until a smooth batter forms. Line a muffin tin with paper baking cups. Using an ice cream scoop, fill the molds halfway with the batter. Bake for 30 to 35 minutes. Then let them cool on a cooling rack.

Tip: Want the top to be a little flatter? Then you can very briefly press a cutting board onto the top of the cupcakes. Do this only briefly though!



Step 3: Color the buttercream

Color the buttercream. Make 2 trays and divide the buttercream. Color 1 tray with Colour Mill Mint Green and the other tray with Colour Mill Lemon. Put the nozzles 1B and 6B in the piping bags and fill the piping bags with the colored buttercream.

Step 4: Decorate the Gluten-Free Easter Cupcakes

Pipe roses on half of the cupcakes and waves on the other half. With 1B make twisting motions to create 3 small curves. With 6B make loose tufts. Then decorate the cupcakes with gluten-free Easter eggs, gluten-free flowers from FunCakes and the gluten-free carrots from FunCakes.

Step 5: Enjoy your Gluten-Free Easter Sweet Table!