



Wilton 85th anniversary cake

It is Wilton 85th anniversary! You need to have a beautiful cake with matching cupcakes with an anniversary. In this recipe we explain you step by step to how to pipe the many different flowers.

Boodschappenlijstje



FMM Impression Mats 1 brick wall/tree
bark

CUTIMP1
€7.18



PME Extra Deep Round Cake Pan Ø 15
x 10cm

RND064
€8.92

Other materials:

- 1000 gram butter
- 10 eggs (approx. 500 gram)
- 490 ml water
- Baking paper

Make sure that all the ingredients are at room temperature. Preheat the oven to 160°C (convection oven 140°C). Put 1000 grams of the mixture, 500 grams of butter and 10 eggs in a bowl and mix on low speed for 4 minutes to a smooth batter. Fill an increased baking pan with 2/3 of the batter and bake the cake in approx. 70-75 minutes. Use the remaining batter for the mini cupcakes, bake the cupcakes on to 180°C (convection oven 160°C) in approx. 18 minutes. Let everything cool down.

In the meanwhile, make the buttercream. Add 400 ml of water to 400 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 500 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Colour the buttercream with the ivory and the brown colour, stir not all the way through, so that you get a bit of a flamed effect. Fill the cake with a filling of your choice and cover it with a bit of buttercream. Place the adaptor with tip 47 on the decorating bag and fill these with the buttercream. This tip has a smooth and serrated edge.

Pull the butter cream from top to bottom a vertical stripe on the cake. Now you need to hold the bag and lateral pull on the vertical stripe a short line of about 1.5 to 2 cm. Holds between each transverse line of the width of the tip on. It should look like a scar. Continuing you pull on the ends of the small transverse stripes again a vertical line from top to bottom . Now hold the bag transversal again and pull small transverse cross stripes of 1.5 to 2 cm into the holes. After this, again on the ends draw a vertical line from top to bottom. Repeat until the entire cake baskets have an effect (Basketweave). Put the cake in the fridge so the butter cream which can stiffen .

Add 90 ml of water per 750 grams of sifted mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!)

Take a few tablespoons of icing and color it in the same colour as what you've created to brown buttercream. Fill the a bag with tip 18 and the icing. Place a piece of parchment paper on a flat surface and make a circular motion with two handles . Allow to dry well.

Take five glass bowls and divide the icing. Colour it in pink , green, purple , yellow and orange. Cover with a damp cloth. Make 5 bags with adapter ready. Take the first tip 102 and fill with pink icing. Stick with a little icing bag from a square baking paper the flower nail. Hold the wide side of the tip down and spray the flowers nail a small leaf, you do this by squeezing, while the flower nail to run while you spray a little. You're making an apple blossom and consisting of five petals . Take a piece or 20 of the apple blossoms . Allow to dry.

Take a new bag with tip 104 and fill with yellow icing. Make the same way as the apple blossom

petals but then 6, this is the daffodil . If you have sprayed the flower you squeeze very gently with your thumb and index finger leaves towards each other so that there is a pointed leaf arises. This you should do immediately otherwise the icing to dry one crumbles. Put aside to dry. Spray approximately 15 daffodils.

Take a new bag with a tip 12 filled with orange icing, hold tip 80 by the hand and. Put another baking paper on the flower nail and spray with tip 12 a ball in the middle. Now reverse the tips, so now you put 80 on the bag. Hold the bag straight and push the opening of the tip in the spray ball and squeeze slowly until some icing true. If your paper is long enough, you stop squeezing and pull the bag away. So you go the whole ball of filling. You're making a chrysanthemum. Make a piece of 10.

Take a new bag and place tip 104 and fill with purple icing. Place a piece of baking paper on a tray. Keep the wide side of the tip downwards . The bag keeps your 45 -degree angle. Now go slowly spray and go all squirting a tiny bit up and along the same route back down . For example, a leaf is created. Now put your tip on the side of the leaf and squeeze firmly into the bag. Do not move, so you stay in place. The leaf curls naturally the first leaf back. Stop squeezing and down and away. These are rosebuds.

Fill a bag with green with three tip and spray at the bottom of the rosebuds three times a calyx, petal, you start at the bottom and spray along the bottom of your flower upwards . Finally, you spray a small stalk. Let this also dry good.

See if the handles are dry and invert them. Spray the same pattern on the back and let it dry again. Take the daffodils there and the piping bag with yellow icing. Turn tip 3 and it keeps tip1 at hand. Syringe in a daffodil a horn, you start small and go to the line becoming slightly wider and higher. The horn should be as high as a leaf of the daffodil. Put one tip on the top of the piping bag and make a horn . Now your daffodil ready .

Put the icing with yellow tip 1 in the apple blossoms five yellow dots , they are now ready . If you want any figures on the cake then you print the digits and optionally partly spray on your baking sheet with tip 3, the outline of the figures. You then dilute the icing with water to thick curd and fill in the numbers with the thin icing. Allow to dry well.

Lubricate the mini cupcakes with piping gel . Knead the brown fondant well and roll it on powdered sugar. Lay the pattern mat on it and go with your rolling pin over it so that the print comes in fondant. Cut out circles and glue them on the cupcakes. Decorate the cupcakes with icing flowers dried gently. You stick them easily fixed with a little icing.

Remove the cake from the refrigerator and turn the handles with royal icing on the cake. Fill a bag with green icing and tip 352. This is to make the leaves. Decorate the cake with the flowers and leaves.