



Mediterranean Layer Cake in Bella Blue

Meet the ultimate summer favorite: the Lemon Cake! This elegant layered cake is fully covered with FunCakes Rolled Fondant Bella Blue, the color of the year. The fresh blue provides a stunning contrast to the sunny lemon-yellow fruits, vibrant green leaves, and delicate white flowers. The handmade fondant tiles around the bottom tier add a Mediterranean touch and instantly evoke a holiday vibe. A true showstopper for any occasion!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.95



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Flavour Paste Lemon
Meringue 100 g

F56310
€5.23



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55



FunCakes Food Colour Gel Bright
Green 30 g

F44155
€3.55



FunCakes Colour Dust Spring Green

F45225
€3.35



FunCakes Colour Dust Holly Green

F45260
€3.35



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Covering Paste 500g White

F20800
€5.99



FunCakes Sugar Paste Bella Blue 250 g

F20345
€2.85



PME Plastic Cutter Square Set/6

PNS4
€4.19



PME Cookie Cutter Heart set/2

SC606
€1.99



Dekofee Floral Tape -Middle Green-
12mm

DF0731
€3.15



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



PME Miniature Oval Plunger Cutter
set/4

MO154
€3.18



PME Miniature Diamond Plunger Cutter
set/4

MD153
€3.18



Wilton Dusting Brush Set/2

02-0-0205
€7.18



Wilton Decorator Preferred Deep
Round Pan Ø 20 x 7,5cm

03-0-0034
€11.05



Wilton Extra Deep Round Cake Pan Ø
10 x 10 cm

129001699
€6.99



FunCakes Taartkartons Goud/Zilver
Rond 15 cm pk/3

F80400
€2.19



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



PME Flower Blossom Plunger Cutter
set/4

FB550
€9.99



FMM Exotic Lily cutter set

CUTEXLA
€7.35



PME Flower Pics Small pk/12

FP300
€3.79



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Comfort Grip Spatula Curved
22,5 cm

03-3133
€5.95



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€4.15



Wilton Extra Deep Round Cake Pan Ø
15 x 10 cm

129001701
€10.99



Wilton -Wide Glide- Rolling Pin 50cm

02-0-0197
€28.19



Ingredients

- 500 g FunCakes Mix for Biscuit Deluxe
- 300 g FunCakes Mix for Buttercream
- 850 g FunCakes Rolled Fondant Bella Blue
- 600 g FunCakes Covering Paste White
- FunCakes Lemon Meringue Flavour Paste
- FunCakes Sugar Dots Yellow
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Bright Green
- FunCakes Colour Dust Spring Green
- FunCakes Colour Dust Holly Green
- FunCakes Edible Glue
- FunCakes Bake Release Spray
- 7 eggs
- 50 ml water + 300 ml water
- 375 g soft unsalted butter
- Marshmallows

Neccesities

- FunCakes Piping Bag 30 cm
- FunCakes Cake Board Gold/Silver Ø 15 cm
- Wilton Plastic Dowels
- Wilton Extra Deep Round Cake Pan Ø 15x10 cm
- Wilton Extra Deep Round Cake Pan Ø 10x10 cm
- Wilton Decorator Preferred® Deep Round Pan Ø 20x7.5 cm
- Wilton Recipe Right Non-Stick Cooling Grid 40x25 cm
- Wilton Wide Glide Rolling Pin
- Wilton Cake Leveler 25 cm
- Wilton Angled Spatula 22.5 cm
- Wilton Dusting Brush Set/2
- PME Square Cutter Set/6
- PME Heart Cutter Set/2
- PME Flower Blossom Plunger Cutter Set/4
- PME Miniature Diamond Plunger Cutter Set/4
- PME Miniature Oval Plunger Cutter Set/4
- PME Flower Pics Small

- FMM Exotic Lily Cutter Set
- Dekofee Floral Tape Middle Green 12 mm
- Skewers
- Elastic Bands

*Ideally, make the flowers, leaves, tiles, and lemons 1-2 days in advance to allow them to dry. This makes them easier to handle.

Step 1: Prepare the lemons

Colour about 200 g FunCakes Covering Paste yellow with gel colour. Skewer 6 marshmallows on a skewer and wrap thin slices of yellow fondant (~0.5 cm) around each marshmallow. Pinch the seams and shape into lemons. Bind several skewers together with an elastic for a bumpy effect. Finish the ends with Spring Green Colour Dust.

Step 2: Make the leaves

Colour 150 g FunCakes Covering Paste green with gel colour. Roll out to ~2 mm thick and cut out lily leaves. Cut 26-gauge floral wires in half, dip the ends in edible glue, and carefully slide them through the length of each leaf. Allow to dry.

Step 3: Make the flowers

Cut some wires into thirds, bend a loop at the top, dip in edible glue, and attach a small yellow fondant ball. Roll out white fondant thinly and cut one large and several small blossoms. Attach the large blossom under the wire with the fondant ball using edible glue. Let the flowers dry upside down if possible. Fill the small blossoms with yellow sugar dots and allow to dry.

Step 4: Preheat oven & bake biscuits

Preheat the oven to 180°C (160°C fan). Grease the cake pans with bake release spray. Prepare 500 g FunCakes Mix for Biscuit Deluxe with 7 eggs and 50 ml water according to the package instructions. Divide the batter between the pans and bake for 30-35 minutes until golden and cooked through. Cool immediately on a wire rack.

Step 5: Prepare the buttercream

Prepare 300 g FunCakes Mix for Buttercream according to the package instructions and flavour with Lemon Meringue Flavour Paste.

Step 6: Slice and fill the biscuits

Slice the 15 cm and 10 cm biscuits twice, and the 20 cm biscuit once (max height 5.5-6 cm). Fill all



layers with buttercream and stack the two 15 cm biscuits, optionally using cake boards in between. Apply a thin coat of buttercream around the outside and chill in the fridge.

Step 7: Cover the cakes with fondant

Roll FunCakes Sky Blue/Bella Blue Rolled Fondant to 2-3 mm thickness and cover all three biscuits. Stack the cakes using appropriately sized cake boards and dowels.

Step 8: Attach the fondant tiles

Stick the fondant tiles around the bottom cake with edible glue. Colour any remaining buttercream yellow.

Step 9: Place lemons, leaves, and flowers

Insert the lemons into the cake (trim skewers if necessary) and secure with yellow buttercream. Wrap the wires of leaves and flowers with green floral tape. Use PME Flower Pics with a small piece of fondant to position the leaves and flowers next to the lemons and arrange nicely.

Step 10: Finish the cake

Attach small white mini flowers to the cake using edible glue. Ensure lemons, leaves, flowers, and tiles are made 1-2 days in advance for easier handling and best results.

This recipe is made possible by FunCakes.