



Tiered cake with 3D flowers and stripes

This fondant cake is bursting with colour and cheerfulness. The flowers and hearts give it a playful, festive look. A real eye-catcher that's perfect for birthdays, parties and any occasion where you want to serve something fun and delicious.

Boodschappenlijstje



Sweet Value Sugar Paste Red 200g

SV10005
€1.75



Sweet Value Sugar Paste White 200g

SV10000
€1.75



Sweet Value Sugar Paste Orange 200g

SV10010
€1.75



Sweet Value Sugar Paste Yellow 200g

SV10015
€1.75



Sweet Value Sugar Paste Blue 200g

SV10030
€1.75



Sweet Value Sugar Paste Grass Green 200g

SV10020
€1.75



Sweet Value Sugar Paste Purple 200g

SV10035
€1.75



Sweet Value Sugar Paste Pink 200g

SV10045
€1.75



Sweet Value Sugar Paste Dark Green 200g

SV10025
€1.75



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500
€5.59



FunCakes Mix for Enchanted Cream® 200g

F11205
€3.19



FunCakes Mix for Swiss Meringue Buttercream 400g

F10145
€4.15



FunCakes Flavour Paste Zesty Strawberry 120g

F56215
€5.89



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Edible Glue 22g

F54750
€1.80



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



FunCakes Cake Card Round Gold/Silver
Ø15cm pk/3

F80400
€1.75



Wilton Extra Deep Round Cake Pan
Ø15x10cm

129001701
€10.99



Wilton Extra Deep Round Cake Pan
Ø20x10cm

129001703
€14.99



Wilton Deegroller Wide Glide 50cm

02-0-0197
€28.19



Wilton Decorating Tip Open Star #1M

02-0-0151
€1.88



Wilton Basic Turntable

03-3120
€11.65



Wilton Decorating Tip Round #012

02-0-0138
€1.65



Wilton Comfort Grip Spatula Curved
22,5cm

03-3133
€5.95



Wilton Cake Leveler 25cm

03-3105
€11.49



Wilton Icing Smoother

03-3106
€11.45



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



PME Cookie Cutters Heart set/2

SC606
€1.99

Ingredients:

- 580 g FunCakes Mix for Sponge Deluxe
- 200 g FunCakes Mix for Swiss Meringue Buttercreme
- 75 g FunCakes Mix for Enchanted Cream®
- FunCakes Flavor Paste by choice
- FunCakes Bake Release Spray
- FunCakes Edible Glue
- 750 g Sweet Value Fondant Yellow
- 400 g Sweet Value Fondant Red
- 400 g Sweet Value Fondant Pink
- 400 g Sweet Value Fondant Blue
- 400 g Sweet Value Fondant Purple
- 400 g Sweet Value Fondant Grass Green
- 400 g Sweet Value Fondant Dark Green
- 400 g Sweet Value Fondant Orange
- 200 g Sweet Value Fondant White
- 9 eggs
- 58 ml water + 140 ml luke warm water
- 100 ml milk
- 440 g soft unsalted butter

Necessities:

- FunCakes Piping Bags 41 cm pk/10
- FunCakes Cake Boards Gold/Silver Round 15 cm pk/3
- Wilton Extra Deep Round Pan Ø 20 x 10 cm
- 2x Wilton Extra Deep Round Pan Ø 15 x 10 cm
- Wilton Wide Glide Rolling Pin 50 cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #012 Round Carded
- Wilton Cake Leveler / Small Cake Leveler 25 cm
- Wilton Recipe Right Non-Stick Cooling Grid 40 x 25 cm
- Wilton Comfort Grip Angled Spatula 22.5 cm
- Wilton Basic Cake Turntable
- Wilton Icing Smoother
- Wilton Dowel Rods Plastic set/4
- PME Cookie Cutter Heart set/2

Step 1: Make the sponge cakes

Preheat the oven to 180°C (fan oven 160°C) and grease the three Wilton baking pans with FunCakes Bake Release Spray.

Prepare 250 g of FunCakes Biscuit Deluxe Mix with 25 ml water and 4 eggs as indicated on the packaging and spoon the batter into the 20 cm pan. Bake the sponge for about 30-35 minutes until lightly golden and cooked through. Turn out immediately onto a cooling rack and leave to cool completely.

Next, prepare the remaining 330 g of FunCakes Biscuit Deluxe Mix with 33 ml water and 5 eggs. Divide the batter between two greased 15 cm pans and bake for 30-35 minutes until done. If you only have one 15 cm pan, halve the ingredients and bake twice separately.

Step 2: Make the buttercream

Place the 200 g FunCakes Swiss Meringue Buttercream Mix with 140 ml lukewarm water in a mixing bowl and whisk at high speed until a fluffy meringue forms. Make sure the bowl and whisk are completely grease-free. Gradually add the soft butter while mixing and continue beating at high speed until you have a smooth, creamy buttercream. Flavour with a FunCakes Flavour Paste of your choice.

If the buttercream starts to curdle due to temperature differences between the ingredients, don't worry. Keep mixing at high speed and it will come together again.

Step 3: Fill and crumb coat the cakes

Level all sponge cakes by cutting them horizontally into three layers using the Wilton cake leveler. Turn the cakes upside down so the bottoms become the tops for a neat, straight finish. Fill and coat the cakes all around with Swiss meringue buttercream, using the Wilton icing smoother to achieve a smooth finish. Stack the two 15 cm cakes on top of each other. Chill both cakes well in the refrigerator.

Step 4: Decorating

Knead the Sweet Value yellow fondant until smooth and roll it out on a surface lightly dusted with icing sugar to a thickness of about 2 mm. Cover the tall 15 cm cake in one piece with the fondant.

Cover only the top of the 20 cm cake with yellow fondant.

Stack the cakes using trimmed Wilton dowel rods and a FunCakes cake board between the tiers.

Knead all Sweet Value fondant colours until smooth, roll them out to a thickness of 2 mm and cut strips of about 1 cm wide to the height of the cake. Attach the strips to the sides of the cake by gently pressing them into the buttercream; no glue is needed.

Cut out lots of hearts in all colours using the PME cutter. Allow one heart of each colour to dry completely in the air. Each flower consists of 10 hearts: 5 flat and 5 slightly folded. First attach the flat hearts to the cake in a flower shape using FunCakes Edible Glue, then place the folded hearts on top. Use only a small amount of glue.

Roll out the white fondant and use the back of a piping tip to cut out 12 small circles. Attach these to the cake as well.

Prepare the 75 g FunCakes Enchanted Cream® Mix with 100 ml milk and transfer it to a piping bag fitted with tip #1M. Pipe generous swirls on top of the cake and decorate with coloured fondant hearts.



This recipe was made possible in part by Sweet Value.